

Cheesy Mexican Calzones

These tasty, beef and cheese pockets are easy to make with refrigerated dough. At less than \$2.25 per serving they'll easily become a weekly family favorite.

Preparation Time Time: 15 minutes

Time-To-Table Time: 35 minutes

Serves: 4

Ingredients:

- 1/2 pound lean ground beef
- 1 cup prepared salsa
- 1/2 cup corn niblets
- 1/2 teaspoon ground cumin
- 1/2 teaspoon salt
- 1 package (8 ounces) refrigerated crescent roll dough
- 1 cup (4 ounces) Crystal Farms® Shredded Mexican Cheese

Instructions:

1. Heat oven to 375° F. Brown ground beef in 10-inch nonstick skillet; drain grease. Reduce heat to medium-low. Stir in salsa, corn, cumin and salt. Cook 3 to 5 minutes until corn is tender.
2. Unroll crescent roll dough separating into 4 rectangles. Place on ungreased cookie sheet. Press each piece of dough into an 8x4-inch rectangle; sealing the center seam.
3. Spoon 1/2 cup beef mixture onto one end of each rectangle to within 1/2-inch of edges. Top with shredded Mexican 4 cheese. Carefully fold dough over filling (calzone will be full) pressing seams to seal tightly. Lightly prick top of each calzone with a fork to allow steam to escape.
4. Bake 15 to 20 minutes or until deep golden brown. Remove from cookie sheet immediately.



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