



## Bacon Cheeseburger Calzone

### Ingredients

- 1 pound pizza dough (homemade or mix)
- [Fustini's Chipotle olive oil](#)
- 3/4 pound ground beef
- 4 slices bacon
- 1/2 onion, finely chopped
- 3/4 cup cheddar cheese, shredded
- salt to taste
- cornmeal for dusting
- 1 tomato, seeded and chopped
- Ketchup, mustard, pickles for garnish

For a fast and easy pizza dough mix that makes 3 medium size pizzas with Fustini's olive oil: [Fustini's Pizza Mix](#)

# Directions

## Step 1.

Preheat oven to 400 degrees, or gas grill to medium high. Divide dough to form 2 balls. Using Fustini's Chipotle olive oil, brush each ball of dough and place into separate bowls. Cover with plastic wrap and let rest at room temperature 15 minutes.

## Step 2.

In a skillet, brown ground beef. Drain fat and transfer meat to a large bowl. In same skillet cook bacon until crisp. Transfer to paper towels; crumble when cooled. In the same skillet with the drippings, add onion and saute over medium heat until softened. Add beef, bacon and cheese back to the pan. Season with salt to taste.

## Step 3.

Lightly dust work surface with cornmeal. Roll out one ball of dough into a 12 inch round; transfer to a baking sheet that has been oiled with Chipotle olive oil. Place beef mixture on one half of round. Top with 1/2 of tomatoes. Fold over dough to form a half-circle and crimp edge to seal. Repeat with the remaining ball of dough. Brush calzones with Fustini's Chipotle olive oil. Pierce a vent at the top of each calzone. Bake 15 -20 minutes until golden brown. Lightly brush each calzone with more Fustini's Chipotle after baking to give it a glistening golden brown look. Serve with ketchup, mustard and pickles.

Calzones can also be transferred to a grill pan and placed on a gas grill. Cover and bake 20 minutes until golden brown.