

BISON CALZONE (PIZZA POPS)

Yields enough filling for 24 calzones

Ingredients for the filling:

3 lbs ground bison (substitute ground beef, moose or other meat)

1 Tbsp oil

¼ cup onion, diced

2 garlic cloves, minced

1 tsp dried sage, crumbled

1 tsp dried basil

1 tsp garlic powder

1 tsp onion powder

1 tsp salt

½ tsp pepper

1 small can tomato paste

2 cups shredded mozzarella

To Make:

- 1) Heat oil in large skillet. Add the bison or other meat and scramble fry with garlic and onions until no pink remains.
- 2) Add sage, basil, garlic powder, onion powder, salt, pepper and tomato paste and mix well. Add a bit of water if it seems too dry.
- 3) Make whole wheat bannock dough according to recipe, using a bit less water, about 3 cups total.
- 4) Roll dough out into a rectangle about ½ inch thick. Using a jar lid or circle cutter, cut 24 circles.
- 5) Put 2 Tbsp bison filling in centre of circle and top with shredded cheese.
- 6) Fold over and pinch edges together to seal well.
- 7) Place on an ungreased, parchment-lined baking sheet bake at 375F for about 35 min until golden brown. (Alternatively, can freeze before baking and store in ziplock bag up to two months.)

Note: Sometimes I like to brush the dough with butter or oil, then sprinkle a bit of Italian seasoning on top.

Recipe courtesy of Chef Jennifer Lessard, Inspired by Nature Culinary Consulting.

This recipe is authorized for use ONLY with schools. This recipe should not be shared outside of the Come to the Table: Exploring School Food Together Gathering Oct 27-28, 2022 and is not to be used commercially.