KIKKOMAN

Calzone with chipotle pork and cheese

Total time **180 mins** **60 mins** preparation time **90 mins** cooking time **30 mins** marinating time

Nutritional facts (per portion):
5,746 kJ / 1,373 kcal

Fat: **83 g** Protein: **61 g**
Carbohydrates: **93 g**

INGREDIENTS

2 portion(s)

300 g	pork tenderloin
90 ml	Kikkoman Teriyaki Marinade
1 tsp	dried oregano
1	sprig of rosemary
1	sprig of thyme
50 ml	oil for frying
1 pinch	of salt
1 pinch	of pepper
300 g	pizza dough
3 tbsp	tomato passata
3 tbsp	Kikkoman Teriyaki BBQ Sauce with Honey & Smoky Taste
150 g	grated mozzarella
1 tbsp	chopped chipotle
3	basil leaves
3 tbsp	olive oil

PREPARATION

Step 1

300 g pork tenderloin - **90 ml** Kikkoman Teriyaki Marinade - **1 tsp** dried oregano - **1** sprig of rosemary - **1** sprig of thyme - **50 ml** oil for frying - **1 pinch** of salt - **1 pinch** of pepper
Cut the pork into strips. Season with Kikkoman Teriyaki Marinade, oregano, salt, pepper and chopped herbs and set aside to marinate for at least 30 minutes. After this time, fry the meat in a pan with oil until brown.

Step 2

3 tbsp tomato passata - **3 tbsp** Kikkoman Teriyaki BBQ Sauce with Honey & Smoky Taste - **1 tbsp** chopped chipotle
Mix the tomato passata, Kikkoman Teriyaki BBQ-Sauce Honey and chipotle.

Step 3

300 g pizza dough - **150 g** grated mozzarella - **3** basil leaves - **3 tbsp** olive oil
Roll out the pizza dough. Coat with the sauce from step 2 and sprinkle with the cheese. Add the pork strips and basil leaves. Form into a neat calzone shape. Fold over the edges and drizzle with the olive oil.

Step 4

Bake on a rack in a cast iron pot or the oven for approximately 20-30 minutes (210°C).