BBQ Chicken Basil Calzones

40 min | 25 min prep

SERVES 4 -8

Dough

- 2 1/2 cups flour
- 4 teaspoons baking powder
- 3 teaspoons basil
- 1 tablespoon sugar
- 1/2 cup butter or margarine, melted
- 2/3 cup warm water
- 6 teaspoons instant powdered milk
- 2 eggs

Filling

- 2 teaspoons margarine or butter
- 1 onion, diced
- 2 boneless skinless chicken breasts, cooked and diced
- 2 portabella mushrooms, chopped
- 1 cup grated cheddar cheese or your favorite cheese
- 1 3/4 cups barbecue sauce, your favorite

For the dough: Combine flour, baking powder, sugar and basil. Add milk powder to water and stir until dissolved, add to dry mixture. Add eggs and melted butter and mix well. Set aside while making the filling. For the filling: Cook onions in butter over medium heat until onions are tender. Add chicken and mushroom pieces and cook 2 minutes. Remove from heat and stir in barbecue sauce and cheese. Divide dough into 4 pieces and roll out into 8 inch circles. Place 3/4 cup - 1 cup of filling in each circle. Fold dough in half and seal edges tightly. Bake at 350°F for 15-20 minutes or until top begins to brown slightly. For OAMC: Cool and freeze at this point. Defrost in the oven or microwave before serving. Serve warm with extra barbecue sauce to dip if desired.