

How to Warm Up Calzones

Step-by-Step Guide to Reheating Calzones for Best Results

Using an Oven

1. Preheat your oven to 375°F (190°C).
2. Place the calzone directly on a baking sheet or, for extra crispiness, right on the oven rack.
3. If you want to avoid a hard crust, cover the calzone loosely with aluminum foil.
4. Heat for 10–15 minutes, or until the calzone is heated through and the cheese is melty.
5. Let it rest for a minute or two before serving, as the filling can be very hot.

Using a Toaster Oven

1. Set the toaster oven to 375°F (190°C).
2. Place the calzone on the rack or a tray.
3. Heat for 8–12 minutes, checking periodically to avoid burning.

Using a Microwave (Quick Method)

1. Place the calzone on a microwave-safe plate.
2. Cover it with a damp paper towel to maintain moisture.
3. Heat on medium power for 1–2 minutes. Check the center and heat in additional 30-second intervals as needed.
4. Note: The crust may become softer in the microwave.

Tips for Best Results

- For extra crispiness, brush the calzone lightly with olive oil before reheating in the oven or skillet.
- If the calzone is frozen, let it thaw in the refrigerator before reheating, or add extra time in the oven.
- Avoid overheating, as this can dry out the crust and filling.