

Easy Cheesy Breadsticks Filled with Philly Cheesesteak Goodness

Philly Cheesesteak Stuffed Cheesy Breadsticks



OVEN
425°F

TIME
20 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

1 lb (450g) pizza dough
¾ lb (225g) thinly sliced steak (ribeye or sirloin recommended)
¾ cup (80g) sliced onions
¾ cup (80g) sliced green bell peppers
1 cup (100g) shredded mozzarella cheese
¾ cup (50g) shredded provolone cheese
2 tbsp butter, melted
1 tsp garlic powder

DIRECTIONS

1. Sauté the Filling: Heat a skillet over medium-high heat.
2. Add sliced steak, season lightly with salt and pepper, and cook until browned.
3. Add onions and bell peppers, and cook until softened-about 5 minutes.
4. Remove from heat and set aside to cool slightly.
5. Roll Out the Dough: Preheat oven to 425°F (220°C).
6. Lightly flour your surface and roll out the pizza dough into a large rectangle, about ...-inch thick.
7. Cut the dough into strips (about 3-4 inches wide and 6-8 inches long), depending on how many breadsticks you want.
8. Stuff and Seal: On one half of each strip, sprinkle a mix of mozzarella and provolone, then add a spoonful of the steak and veggie mixture.
9. Fold the dough over and pinch the edges tightly to seal. You can crimp with a fork for extra hold.
10. Bake: Place the stuffed breadsticks on a parchment-lined baking sheet.
11. Mix melted butter and garlic powder, then brush generously over the tops.
12. Bake for 12-15 minutes, or until golden brown and bubbling with cheese.
13. Serve and Enjoy: Let them cool for a couple minutes before digging in (molten cheese alert!). Serve with marinara, ranch, or even more melted cheese on the side.

SWAPS & NOTES

Steak Substitute : Use deli roast beef in a pinch-just sear quickly with the veggies to warm through.

Cheese Options : American cheese or a blend of cheddar and mozzarella works great too.

Vegetable Add-ons : Add mushrooms or banana peppers for a twist.

Pizza Dough Tip : Let your dough rest at room temp for 20 minutes before rolling-it makes it easier to stretch.

TIPS FOR SUCCESS

Cook steak and veggies ahead of time to save prep time before baking.

Don't overstuff-too much filling can cause the breadsticks to split.

Press the dough seams tightly and seal edges well to prevent cheese leaks.

Serve with dipping sauces like beer cheese, garlic aioli, or spicy marinara.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-cheesy-breadsticks-filled-with-philly-cheesesteak-goodness/>