

Homemade Stromboli with Mozzarella, Pepperoni & Marinara Dipping Sauce

Tremendous Cheesy Pepperoni Stromboli: A Rolled-Up Pizza Party in Every Bite



OVEN
375°F

TIME
30 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

Pizza dough: 1 (homemade or store-bought), rolled into a rectangle

Mozzarella cheese: 1 cup, shredded

Pepperoni: ½ cup, sliced

Parmesan cheese: ... cup, grated

Italian seasoning: 1 tsp

Egg: 1, beaten (for egg wash)

Marinara sauce: ½ cup, for dipping

Ingredient Notes & Swaps:

Dough: You can use store-bought pizza dough, crescent roll dough, or even homemade if you have time.

Meat options: Swap pepperoni for salami, cooked sausage, or prosciutto for a twist.

Add veggies: Want to bulk it up? Add sautéed mushrooms, bell peppers, or spinach before rolling.

Step-by-Step Instructions:

Preheat Oven: Set your oven to 375°F (190°C) and grease a baking sheet or line it with parchment paper.

Roll the Dough: On a floured surface, roll out the pizza dough into a large rectangle, about 10x14 inches.

Add the Fillings: Sprinkle mozzarella evenly over the dough, leaving a 1-inch border all around.

Layer the pepperoni slices on top of the cheese.

Sprinkle Parmesan cheese and Italian seasoning

evenly over the top.

Roll and Seal: Starting from one long side, roll the dough tightly like a jelly roll.

Tuck in the ends and place seam-side down on the prepared baking sheet.

Egg Wash and Vent: Brush the top with the beaten egg for a shiny, golden crust.

Cut a few small slits on top to let steam escape during baking.

Bake: Bake for 25-30 minutes, or until golden brown and puffed.

Let cool for 5-10 minutes before slicing into thick rounds.

Serve: Serve warm with marinara sauce for dipping.

Tips for Success:

Seal the roll well to prevent cheese from leaking.

Use parchment paper for easy cleanup and transfer.

Don't skip the egg wash-it gives you that perfect bakery-style finish.

Serving Suggestions and Pairings:

Easy Cheesy Chicken Sliders with Marinara for a perfect party platter

Sheet Pan Quesadillas to feed a crowd with ease

Cheesy Hot Sandwich Dip for the ultimate appetizer

Beer Cheese Dip to complete your cheese-lover's spread

Dorito Casserole for a weeknight dinner lineup with punchy flavor

Storage & Reheating Tips:

DIRECTIONS

1. **Preheat : Oven:** Set your oven to 375°F (190°C) and grease a baking sheet or line it with parchment paper.
2. **Roll the : Dough:** On a floured surface, roll out the pizza dough into a large rectangle, about 10x14 inches.
3. **Add the : Fillings:** Sprinkle mozzarella evenly over the dough, leaving a 1-inch border all around.
4. **Layer the pepperoni slices on top of the cheese.**
5. **Sprinkle : Parmesan cheese and Italian seasoning evenly over the top.**
6. **Roll and : Seal:** Starting from one long side, roll the dough tightly like a jelly roll.
7. **Tuck in the ends and place seam-side down on the prepared baking sheet.**
8. **Egg : Wash and Vent:** Brush the top with the beaten egg for a shiny, golden crust.
9. **Cut a few small slits on top to let steam escape during baking.**
10. **Bake:** Bake for 25-30 minutes, or until golden brown and puffed.
11. **Let cool for 5-10 minutes before slicing into thick rounds.**
12. **Serve:** Serve warm with marinara sauce for dipping.
13. **Tips for Success:** Seal the roll well to prevent cheese from leaking.
14. **Use parchment paper for easy cleanup and transfer.**
15. **Don't skip the egg wash-it gives you that perfect bakery-style finish.**
16. **Serving Suggestions and Pairings:** Pair this stromboli with other cheesy, shareable favorites like:

17. Easy : Cheesy Chicken Sliders with Marinara for a perfect party platter
18. Sheet : Pan Quesadillas to feed a crowd with ease
19. Cheesy : Hot Sandwich Dip for the ultimate appetizer
20. Beer : Cheese Dip to complete your cheese-lover's spread
21. Dorito : Casserole for a weeknight dinner lineup with punchy flavor
22. Add a crisp : Caesar salad or roasted veggies for a balanced meal.
23. Storage & Reheating Tips: Fridge: Store leftovers in an airtight container for up to 3 days.
24. Reheat: Warm slices in a 350°F oven for 8-10 minutes for the best texture.
25. Freezer-friendly: Wrap whole or sliced stromboli in foil and freeze up to 2 months. Reheat from frozen at 375°F for 20-25 minutes.

SWAPS & NOTES

& Swaps Dough: You can use store-bought pizza dough, crescent roll dough, or even homemade if you have time.

Meat options: Swap pepperoni for salami, cooked sausage, or prosciutto for a twist.

Add sautéed mushrooms, bell peppers, or spinach before rolling.

Step-by-Step Instructions Preheat Oven: Set your oven to 375°F (190°C) and grease a baking sheet or line it with parchment paper.

TIPS FOR SUCCESS

Seal the roll well to prevent cheese from leaking.

Use parchment paper for easy cleanup and transfer.

Don't skip the egg wash -it gives you that perfect bakery-style finish.

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

Original recipe: <https://chefmaniac.com/homemade-stromboli-with-mozzarella-pepperoni-marinara-dipping-sauce/>