

Mozzarella Cheesesteak Stromboli - Stuffed, Cheesy, and Oven-Baked to Perfection

Mozzarella Cheesesteak Stromboli: Philly Meets Pizza Night



OVEN
425°F

TIME
5 min

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INGREDIENTS

- 1 (13.4 oz) Pillsbury classic pizza dough, refrigerated
- 2 cups shredded mozzarella cheese, divided
- 1½ pounds grilled sirloin steak, roughly chopped
- Olive oil, for sautéing
- 1 medium onion, thinly sliced
- 1 medium green bell pepper, thinly sliced
- 1½ teaspoons dried Italian seasoning, divided
- 1 teaspoon garlic salt
- Black pepper, to taste
- 1/3 cup Parmesan-Peppercorn salad dressing (see note)
- 1 tablespoon butter, melted
- 2 tablespoons grated Parmesan cheese

DIRECTIONS

- 1.** Prep the Oven: Preheat your oven to 425°F. Line a sheet pan with parchment paper or a silpat for easy cleanup.
- 2.** Sauté the Veggies: In a skillet, heat a drizzle of olive oil. Add onion and green bell pepper, and season with 1 teaspoon Italian seasoning, garlic salt, and black pepper. Cook for 3-5 minutes until tender.
- 3.** Roll Out the Dough: Press the pizza dough into a rectangle, roughly 12 x 16 inches. Place it on your lined baking sheet.
- 4.** Layer the Fillings: Sprinkle half the mozzarella onto the dough.
- 5.** Top with grilled steak, then the sautéed vegetables.
- 6.** Drizzle evenly with : Parmesan-Peppercorn dressing.
- 7.** Sprinkle the remaining mozzarella on top.
- 8.** Roll & Seal: Starting from the long edge, roll the dough into a log, finishing with the seam side down. Tuck the ends under slightly.
- 9.** Season & Bake: Brush with melted butter, then sprinkle with remaining Italian seasoning and Parmesan cheese. Bake for 18-20 minutes, until golden brown.
- 10.** Cool & Slice: Let it rest for 5 minutes before slicing into thick pieces. Serve warm.

TIPS FOR SUCCESS

- Use leftover steak or roast beef to save time.
- Swap the cheese : Provolone, pepper jack, or white cheddar work beautifully.
- For extra crispiness , bake directly on a pizza stone or steel.

Add a little heat with crushed red pepper or banana peppers inside the filling.

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

Original recipe: <https://chefmaniac.com/mozzarella-cheesesteak-stromboli-stuffed-cheesy-and-oven-baked-to-perfection/>