

## Cheesy Stuffed Pizza Bread - The Ultimate Snack or Dinner

Cheesy Stuffed Pizza Bread: A Goopy Twist on a Classic Favorite



**OVEN**  
**375°F**

**TIME**  
**25 min**

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**Recipe Card**

**SAVE**  
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### INGREDIENTS

? For the Dough:

1 lb pizza dough (store-bought or homemade)

1 tbsp olive oil

? For the Filling:

1 ½ cups mozzarella cheese

½ cup marinara sauce

1 tbsp dried oregano

1 tbsp garlic powder

Fresh parsley, chopped (for garnish)

How to Make Cheesy Stuffed Pizza Bread:

1 Preheat the Oven:

2 Prepare the Dough:

3 Add the Filling:

4 Roll It Up:

5 Bake It:

6 Garnish & Serve:

Tips for Success:

Don't overfill-the cheese will melt and spread, so keep it contained!

Make slits in the top of the dough before baking to release steam and prevent bursting.

Add extras like pepperoni, olives, or sautéed mushrooms for variety.

What to Serve With It:

A crisp green salad with balsamic vinaigrette

This Crockpot Nacho Dip

These Sheet Pan Quesadillas

Easy Cheesy Chicken Sliders with Marinara Garlic Butter

More Cheesy Recipes You'll Love:

Easy Cheese-Stuffed Chicken Wontons with Ranch

How I Turned a Classic Sandwich Into the Ultimate Cheesy Hot Dip

Final Thoughts:

## DIRECTIONS

1. **Preheat the Oven:** Preheat your oven to 375°F (190°C).
2. **Prepare the Dough:** Roll out the pizza dough into a rectangle on a lightly floured surface. Brush with olive oil to help achieve that golden, crispy finish.
3. **Add the Filling:** Spoon the marinara sauce down the center of the dough, then pile on the mozzarella cheese. Sprinkle generously with garlic powder and oregano.
4. **Roll It Up:** Starting from one edge, roll the dough carefully into a log. Pinch the seams and ends tightly so no cheesy goodness escapes while baking.
5. **Bake It:** Transfer to a parchment-lined baking sheet. Bake for 20-25 minutes, until the bread is golden brown and the cheese is bubbling inside.
6. **Garnish & Serve:** Remove from the oven and top with fresh parsley. Slice and serve with extra marinara sauce on the side for dipping!
7. **Tips for Success:** Don't overfill-the cheese will melt and spread, so keep it contained!
8. **Make slits in the top of the dough before baking** to release steam and prevent bursting.
9. **Add extras like pepperoni, olives, or sautéed mushrooms** for variety.
10. **What to Serve With It:** Pair this cheesy pizza bread with:
11. A crisp green salad with balsamic vinaigrette
12. This : Crockpot Nacho Dip
13. These : Sheet Pan Quesadillas

14. Easy : Cheesy Chicken Sliders with Marinara Garlic Butter
15. More Cheesy Recipes You'll Love: Easy Cheese-Stuffed Chicken Wontons with Ranch
16. How I : Turned a Classic Sandwich Into the Ultimate Cheesy Hot Dip
17. Final Thoughts: Cheesy Stuffed Pizza Bread isn't just a recipe-it's an experience. The crispy crust, gooey center, and bold seasoning make this a dish you'll want to bake again and again. Whether it's a party snack or a cozy dinner, it brings the fun (and the flavor!) every single time.
18. Tried it? Snap a photo and tag @chefmaniac-let's see that cheese pull magic!

## TIPS FOR SUCCESS

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Add extras like pepperoni, olives, or sautéed mushrooms for variety.

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

Original recipe: <https://chefmaniac.com/cheesy-stuffed-pizza-bread-the-ultimate-snack-or-dinner/>