

How to Make Easy, Cheesy Garbage Bread Your Family Will Love

1 (13.8 oz) can Refrigerated Pizza Dough (or about 1 lb of your favorite dough)



OVEN
400°F

TIME
3-5 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

For the Bread: 1 (13.8 oz) can Refrigerated Pizza Dough (or about 1 lb of your favorite dough)

4 oz sliced Pepperoni

4 oz cooked, crumbled Italian Sausage

1/2 cup chopped Green Bell Pepper

1/4 cup chopped Onion

2 cups (8 oz) shredded Mozzarella Cheese

1/4 cup grated Parmesan Cheese

For the Topping: 2 tbsp Unsalted Butter, melted

1 tsp Garlic Powder

1/2 tsp dried Italian Seasoning or Oregano

For Serving: Warm Marinara Sauce, for dipping

Dough: Refrigerated pizza dough is a fantastic shortcut. You can also use breadstick dough or a pound of frozen bread dough, thawed.

Meats: Go wild! Try chopped ham, salami, cooked bacon, ground beef, or leftover shredded chicken.

Cheeses: Provolone, cheddar, ricotta, or a blend of Italian cheeses would all be delicious.

Veggies: Use up whatever you have! Sliced mushrooms, black olives, jalapeños, banana peppers, or even leftover cooked broccoli would work. Just be sure to pre-cook any hard vegetables (like peppers and onions) so they don't release too much water and make the dough soggy.

Vegetarian: This is easily made vegetarian. Just load it up with your favorite roasted vegetables, cheeses, and maybe some spinach (squeezed dry) and

ricotta.

Step-by-Step Instructions:

Preheat and Prepare: Preheat your oven to 400°F (200°C). Line a large baking sheet with parchment paper.

SautØ Veggies: If using raw peppers and onions, it's a good idea to quickly sautØ them in a pan for 3-5 minutes to soften them up first. This prevents a soggy bottom.

Roll Out the Dough: Unroll the pizza dough onto the parchment-lined baking sheet. Gently stretch or roll it into a large rectangle, roughly 10x15 inches.

Layer the Fillings: This is the fun part! Sprinkle the mozzarella and parmesan cheese all over the dough, leaving about a 1-inch border along all the edges. Evenly layer the pepperoni, crumbled sausage, and any other fillings you're using on top of the cheese.

Roll It Up: Starting from one of the long edges, tightly roll the dough up like a jelly roll or a sleeping bag. Make the roll as snug as you can.

Seal It Tight: Once rolled, pinch the seam firmly together to seal it shut. Then, fold the dough at the ends under the loaf and pinch them closed as well. This step is crucial to prevent a cheese explosion in your oven!

Prepare for Baking: Gently flip the loaf over so it is seam-side down on the baking sheet.

Add the Topping & Vents: In a small bowl, mix the melted butter with the garlic powder and Italian seasoning. Brush this mixture all over the top and sides of the loaf. Using a sharp knife, cut 3-4 diagonal slits across the top of the bread. This allows steam to escape while it bakes.

Bake to Perfection: Bake for 20-25 minutes, or until the crust is a deep golden brown and the cheese is bubbly and oozing from the vents.

Rest and Slice: Let the Garbage Bread rest on the baking sheet for at least 10 minutes before slicing and serving. This allows the fillings to set, making it much easier to cut into clean slices.

Serve warm with marinara sauce for dipping.

Tips for Success:

Don't Overfill: It's tempting to pack it with fillings, but this can make it difficult to roll and seal, leading to leaks. Be generous, but know when to say when.

Leave a Border: That 1-inch border of bare dough is essential for getting a good seal.

Seal, Seal, Seal! I can't stress this enough. Pinch that seam and the ends shut like you mean it. A well-sealed loaf is a happy loaf.

The Vents are Your Friend: Don't skip cutting the slits on top. It's a simple step that prevents the

bread from getting soggy inside.

Serving Suggestions:

Storage and Leftover Tips:

Storage: Store leftover slices in an airtight container or wrapped tightly in foil in the refrigerator for up to 3 days.

DIRECTIONS

1. **Preheat and : Prepare:** Preheat your oven to 400°F (200°C). Line a large baking sheet with parchment paper.
2. **SautØ Veggies:** If using raw peppers and onions, it's a good idea to quickly sautØ them in a pan for 3-5 minutes to soften them up first. This prevents a soggy bottom.
3. **Roll : Out the Dough:** Unroll the pizza dough onto the parchment-lined baking sheet. Gently stretch or roll it into a large rectangle, roughly 10x15 inches.
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11. **Tips for Success: Don't Overfill:** It's tempting to pack it with fillings, but this can make it difficult to roll and seal, leading to leaks. Be generous, but know when to say when.
12. **Leave a : Border:** That 1-inch border of bare dough is essential for getting a good seal.
13. **Seal, : Seal, Seal!** I can't stress this enough. Pinch that seam and the ends shut like you mean it. A well-sealed loaf is a happy loaf.
14. **The : Vents are Your Friend:** Don't skip cutting the slits on top. It's a simple step that prevents the bread from getting soggy inside.
15. **Serving Suggestions:** Garbage Bread is a meal in itself, but it truly shines as part of a larger spread of party foods. Put out a bowl of warm marinara for dipping. For a truly epic appetizer table, serve it alongside other amazing dips. It would be incredible with this Beer Cheese Dip or How I Turned a Classic Sandwich Into the Ultimate Cheesy Hot Dip.
16. **Storage and Leftover Tips: Storage:** Store leftover slices in an airtight container or wrapped tightly in foil in the refrigerator for up to 3 days.
17. **Reheating:** The best way to reheat Garbage Bread is in an oven or air fryer at 350°F (175°C) for about 10 minutes. This will re-crisp the crust and melt the cheese beautifully. The microwave works in a pinch but can make the bread soft.
18. **More Recipes You Will Love:** If you're looking for more guaranteed crowd-pleasers perfect for any party, look no further:
19. For another easy, cheesy hit, make these : Easy Cheesy Chicken Sliders with Marinara Garlic Butter.
20. You can never go wrong with a fantastic dip, and this Crockpot Nacho Dip is a certified winner.
21. Need to feed a crowd fast? These Sheet Pan Quesadillas are a genius shortcut.
22. **Final Thoughts:** It's time to embrace the chaos and get creative in the kitchen. Garbage Bread is proof that you don't need a fancy recipe or expensive ingredients to make something utterly delicious. It's a celebration of leftovers and a testament to the magic of cheese and carbs. So go ahead, raid your fridge, and create your own perfect Garbage Bread masterpiece.
23. I'd love to hear what wild combinations you come up with! Let me know in the comments below!

SWAPS & NOTES

(The "Garbage" Possibilities): Dough: Refrigerated pizza dough is a fantastic shortcut.

You can also use breadstick dough or a pound of frozen bread dough, thawed.

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Cheeses: Provolone, cheddar, ricotta, or a blend of Italian cheeses would all be delicious.

TIPS FOR SUCCESS

Don't Overfill: It's tempting to pack it with fillings, but this can make it difficult to roll and seal, leading to leaks.

Be generous, but know when to say when.

Leave a Border: That 1-inch border of bare dough is essential for getting a good seal.

Pinch that seam and the ends shut like you mean it.

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

Original recipe: <https://chefmaniac.com/how-to-make-easy-cheesy-garbage-bread-your-family-will-love/>