

Mozzarella Cheesesteak Stromboli: Easy & Cheesy Baked Delight

Mozzarella Cheesesteak Stromboli



OVEN
425°F

TIME
3-5 min

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INGREDIENTS

- 1 13.4 oz Pillsbury classic pizza dough, refrigerated
- 2 cups shredded mozzarella cheese, divided
- 1 1/2 lb grilled sirloin steak, roughly chopped
- Olive oil (for sautéing)
- 1 medium onion, thinly sliced
- 1 medium green bell pepper, thinly sliced
- 1 1/2 tsp dried Italian seasoning, divided
- 1 tsp garlic salt
- Black pepper to taste
- 1/3 cup prepared Parmesan-Peppercorn salad dressing (See Cook's note below)
- 1 Tbsp butter, melted
- 2 Tbsp grated Parmesan cheese

Swaps and Notes:

Pillsbury Pizza Dough: This is the ultimate shortcut. Other brands of refrigerated pizza dough can work, but Pillsbury Classic tends to be a good size and texture.

Grilled Sirloin Steak: Leftover grilled steak is perfect for this! If you don't have leftover, quickly cook some thin-sliced sirloin or ribeye in a skillet, then chop it. You could also use thinly sliced deli roast beef or even cooked ground beef for a different twist.

Mozzarella Cheese: While mozzarella is classic, a blend of provolone and mozzarella would be amazing for a more authentic cheesesteak flavor.

Onion & Bell Pepper: Any color bell pepper (red, yellow, orange) would work well, adding varying degrees of sweetness.

Italian Seasoning: A good quality blend is key. You can also use a mix of dried oregano, basil, and a pinch of marjoram.

Garlic Salt: Adjust to your taste. If using garlic powder and separate salt, use $\frac{1}{2}$ tsp garlic powder and salt to taste.

Parmesan-Peppercorn Dressing: This is a crucial flavor enhancer! Brands like Hidden Valley or Marzetti offer this. If you absolutely can't find it, a creamy Caesar dressing with a pinch of extra black pepper could be a distant alternative, but the original is highly recommended for its unique zest.

Butter & Parmesan (Topping): This creates a beautiful golden crust.

DIRECTIONS

1. Let's get this incredibly delicious : Mozzarella Cheesesteak Stromboli baked!
2. Preheat : Oven & Prep Pan: Preheat your oven to a hot 425°F (220°C). Line a standard large sheet pan (baking sheet) with parchment paper or a silicone baking mat (like a Silpat). This will prevent sticking and make cleanup a breeze.
3. SautØ Veggies: In a large skillet, heat a couple of drizzles of olive oil over medium heat. Add the thinly sliced onion and thinly sliced green bell pepper to the skillet. Season the vegetables with 1 teaspoon of the dried Italian seasoning, garlic salt, and black pepper to your taste. SautØ for 3-5 minutes, stirring occasionally, until the vegetables are softened but still have a slight bite. Remove from heat.
4. Prepare the : Dough: Unroll the refrigerated Pillsbury classic pizza dough onto your prepared sheet pan. Using your hands or a rolling pin, gently press or roll the dough into a rough rectangle, approximately 12 x 16 inches.
5. Layer the : Filling: Evenly sprinkle half (1 cup) of the shredded mozzarella cheese over the prepared pizza dough, leaving a small border (about 1 inch) around the edges. Next, arrange the roughly chopped grilled sirloin steak over the cheese layer. Then, spoon the cooked onion and bell pepper mixture evenly over the steak.
6. Add : Dressing & More Cheese: Drizzle the $\frac{1}{3}$ cup of Parmesan-Peppercorn dressing generously over the steak and vegetables. Finally, top with the remaining 1 cup of shredded mozzarella cheese.

7. **Roll the :** Stromboli: Starting with one of the longer (widest) edges of the rectangle, begin to tightly roll the dough over the filling to form a log shape. Roll it up completely, ensuring the seam ends up on the bottom. Carefully transfer the rolled stromboli to the center of your prepared sheet pan, seam side down.
8. **Brush & :** Season Top: In a small bowl, melt the 1 tablespoon of butter. Brush the top and sides of the stromboli generously with the melted butter. Sprinkle the top with the remaining ½ teaspoon of dried Italian seasoning and additional garlic salt to your taste. Finally, sprinkle with 2 tablespoons of grated Parmesan cheese for extra flavor and crust.
9. **Bake:** Place the sheet pan with the stromboli into the preheated oven. Bake for 18-20 minutes, or until the crust is beautifully golden brown and the cheese is melted and bubbly.
10. **Rest and :** Serve: Once baked, remove the stromboli from the oven. Let it rest for 5 minutes before slicing. This resting time allows the cheese and filling to set slightly, making for cleaner slices. Slice into thick pieces and serve warm!

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TIPS FOR SUCCESS

Don't Overfill: While tempting to add more, sticking to the recommended filling amounts helps the stromboli roll and bake properly without bursting.

Roll Tightly: A tight roll ensures the filling stays put and the slices hold their shape.

High Heat: The 425°F (220°C) oven helps the pizza dough cook through and brown beautifully, giving you a nice crispy crust.

Resting is Key: Don't skip the resting step!

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

Original recipe: <https://chefmaniac.com/mozzarella-cheesesteak-stromboli-easy-cheesy-baked-delight/>