

Homemade Cheesesteak Stromboli Recipe with Pillsbury Pizza Dough

Mozzarella Cheesesteak Stromboli



OVEN
425°F

TIME
30 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

Pizza Dough: 1 (13.8 oz) can Pillsbury classic pizza dough, refrigerated.

Cheese: 2 cups shredded mozzarella cheese (divided).

Steak: 1½ lb grilled sirloin steak, roughly chopped.

Vegetables: 1 medium onion and 1 medium green bell pepper, both thinly sliced.

Oil: Olive oil for sautéing.

Seasoning: 1½ tsp dried Italian seasoning (divided), 1 tsp garlic salt, and black pepper to taste.

The Secret Sauce: 1/3 cup prepared Parmesan-Peppercorn salad dressing.

The Topping: 1 Tbsp butter (melted) and 2 Tbsp grated Parmesan cheese.

DIRECTIONS

1. Prep the : Oven and Pan: Preheat your oven to 425°F. Line a standard sheet pan with parchment paper or a silpat to ensure the dough doesn't stick and the bottom stays crisp.
2. Sauté the Aromatics: In a large skillet, heat a couple of drizzles of olive oil over medium-high heat. Add your sliced onions and green peppers. Season with 1 tsp of the Italian seasoning, garlic salt, and black pepper. Sauté for 3-5 minutes until the vegetables are softened and slightly caramelized.
3. Prepare the : Dough: Unroll the pizza dough onto your prepared pan. Gently press and stretch it into roughly a 12 x 16 inch rectangle.
4. Layer the : Fillings: Spread 1 cup of the shredded mozzarella over the dough, leaving a small border around the edges. Top with the chopped grilled steak followed by the sautéed onion and pepper mixture.
5. Drizzle and : Seal: Drizzle the Parmesan-Peppercorn dressing evenly over the meat and veggies, then top with the remaining cup of mozzarella.
6. Roll it : Up: Starting with the widest edge, roll the dough tightly (like a cinnamon roll), ending with the seam side down. This ensures the steam stays trapped and the fillings don't leak.
7. The : Finishing Touch: Brush the top and sides of the roll with melted butter. Season with the remaining ½ tsp of Italian seasoning and a pinch more garlic salt. Sprinkle the grated Parmesan over the top.
8. Bake: Place in the oven and bake for 18-20 minutes until the crust is a deep golden brown.
9. Rest and : Serve: This is the most important step! Let

the stromboli rest for 5 minutes before slicing. This allows the cheese to set so it doesn't all run out when you cut into it.

SWAPS & NOTES

The Steak: While sirloin is my go-to for its balance of flavor and tenderness, you can easily use ribeye for a richer fat content or even leftover roast beef.

The Sauce: If you can't find Parmesan-Peppercorn dressing, a high-quality Ranch mixed with extra cracked black pepper and a splash of Worcestershire sauce is a great substitute.

Veggie Additions: Feel free to add sliced mushrooms or pickled jalapeños if you like a little extra kick.

Step-by-Step Instructions Prep the Oven and Pan: Preheat your oven to 425°F .

TIPS FOR SUCCESS

Don't Overstuff: It's tempting to add more meat, but overstuffing can lead to a soggy bottom or a "blowout" in the oven.

Seal the Ends: Pinch the ends of the dough tightly before tucking them under to keep that delicious dressing inside.

Dry Your Veggies: If your onions and peppers are very oily after sautéing, give them a quick pat with a paper towel before adding them to the dough to prevent excess moisture.

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

Original recipe: <https://chefmaniac.com/homemade-cheesesteak-stromboli-recipe-with-pillsbury-pizza-dough/>