

Steak and Cheese Stromboli with Peppers and Onions (Weeknight Winner)

Philly Cheesesteak Stromboli (Golden, Cheesy, and Packed with Steak)

OVEN
425°F

TIME
35 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 (13.4 oz) refrigerated pizza dough
- 2 cups shredded mozzarella cheese, divided
- 1½ lb grilled sirloin steak, roughly chopped
- Olive oil, for sautéing
- 1 medium onion, thinly sliced
- 1 medium green bell pepper, thinly sliced
- 1½ tsp dried Italian seasoning, divided
- 1 tsp garlic salt
- Black pepper, to taste
- 1/3 cup Parmesan-peppercorn salad dressing
- 1 tbsp butter, melted
- 2 tbsp grated Parmesan cheese

DIRECTIONS

1. Preheat: Heat oven to 425°F and line a sheet pan with parchment paper or a silicone baking mat.
2. Sauté veggies: In a skillet over medium heat, sauté onion and bell pepper in olive oil. Season with 1 tsp Italian seasoning, garlic salt, and black pepper. Cook 3-5 minutes until softened. Remove from heat.
3. Shape dough: On a lightly floured surface, press pizza dough into a 12 x 16-inch rectangle.
4. Cheese layer: Sprinkle half the mozzarella evenly over the dough.
5. Add filling: Layer chopped steak over the cheese, then top with sautéed onions and peppers.
6. Drizzle + more cheese: Drizzle Parmesan-peppercorn dressing over filling and sprinkle with remaining mozzarella.
7. Roll: Starting from the widest edge, roll tightly into a log. Place seam-side down on the prepared sheet pan.
8. Top it: Brush with melted butter. Sprinkle with remaining ½ tsp Italian seasoning, extra garlic salt to taste, and grated Parmesan.
9. Bake: Bake 18-20 minutes until golden brown. Rest 5 minutes before slicing.

SWAPS & NOTES

Use leftover steak, thinly sliced deli roast beef, or even cooked ground beef in a pinch.

Cheese options: Provolone is classic for cheesesteaks-swap in provolone or do half provolone/half mozzarella.

Add mushrooms: Sauté sliced mushrooms with the peppers and onions for extra cheesesteak vibes.

Make it spicy: Add pickled jalapeños or a pinch of red pepper flakes in the veggie sauté.

TIPS FOR SUCCESS

It's tempting, but too much filling makes rolling hard and can cause leaks.

Pinch the seam and tuck the ends under so cheese stays inside.

Five minutes helps the cheese set so you get clean slices.

Use a serrated knife for neat cuts without squishing the stromboli.

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

Original recipe: <https://chefmaniac.com/steak-and-cheese-stromboli-with-peppers-and-onions-weeknight-winner/>