

## Introduction

Mozzarella Cheesesteak Stromboli is the perfect dish for a gathering or a cozy family dinner. This combination of savory grilled sirloin steak, sautéed peppers and onions, and gooey mozzarella cheese, all wrapped up in a delightful pizza dough crust, creates a mouth-watering treat that caters to a variety of palates. It's an easy-to-make, one-pan dish that delivers big on flavor and presentation, making it the ideal centerpiece for any meal. Whether you're a fan of traditional cheesesteaks or just love comfort food, this stromboli is bound to satisfy your cravings.

## Detailed Ingredients

Pillsbury classic pizza dough refrigerated  
1 13.4 oz

Shredded mozzarella cheese  
2 cups divided

Grilled sirloin steak roughly chopped  
1½ lb

Olive oil

Medium onion thinly sliced  
1

Medium green bell pepper thinly sliced  
1

Dried Italian seasoning  
1 ½ tsp divided

Garlic salt  
1 tsp

Black pepper to taste

Prepared Parmesan-Peppercorn salad dressing  
⅓ cup

Butter melted  
1 Tbsp

Grated Parmesan cheese  
2 Tbsp

## Prep Time

Preparation time for this delightful dish is around 15 minutes.

## Cook Time, Total Time, Yield

Cook time is approximately 18-20 minutes. So, when you combine it with the preparation time, you'll have a total time of about 35-40 minutes for this dish. This recipe yields about 4-6 servings, depending on portion sizes.

## Detailed Directions and Instructions

### Step 1: Preheat the Oven

Begin by preheating your oven to 425°F (220°C). This ensures that your Stromboli will bake evenly and develop a beautiful golden-brown crust.

### Step 2: Prepare the Baking Sheet

Line a standard sheet pan with parchment paper or a silpat to prevent sticking. This will make for easier cleanup and ensure your Stromboli doesn't lose its delicious crust.

### Step 3: Sauté the Vegetables

In a skillet, add a couple of drizzles of olive oil over medium heat. Once heated, add the thinly sliced onion and bell pepper. Season the mixture with 1 tsp of dried Italian seasoning, garlic salt, and black pepper to taste. Sauté for 3-5 minutes until the vegetables are softened and slightly caramelized. This step enhances their sweetness and flavor, which complements the steak perfectly.

### Step 4: Roll Out the Pizza Dough

Take the refrigerated dough and press it into a roughly 12 x 16 inch rectangle. It is

important to create enough surface area for filling the Stromboli properly.

#### **Step 5: Assemble the Filling**

Start by sprinkling half of the shredded mozzarella cheese evenly over the dough. Next, layer the roughly chopped grilled sirloin steak across the cheese. This steak provides a hearty protein boost, making the Stromboli fulfilling.

#### **Step 6: Add Sautéed Vegetables**

Distribute the sautéed onion and bell pepper mixture over the steak evenly. This adds texture and flavor, ensuring each bite is a harmonious blend of ingredients.

#### **Step 7: Drizzle Dressing**

Drizzle  $\frac{1}{3}$  cup of the prepared Parmesan-Peppercorn salad dressing over the steak and vegetables. This adds a creamy richness that balances the other flavors.

#### **Step 8: Top with Cheese**

Finish the stuffing by adding the remaining shredded mozzarella cheese on top. This will melt beautifully and create a wonderful cheesy pull when you slice into the Stromboli.

#### **Step 9: Roll the Stromboli**

Begin rolling the dough starting from the widest edge. Roll tightly but not so tightly that the filling spills out. Once rolled, ensure the seam side is down when transferring to the lined baking sheet.

#### **Step 10: Brush with Butter**

Using a brush, brush the top and sides of the Stromboli with melted butter. This will create a rich, golden-brown crust as it bakes.

#### **Step 11: Season the Top**

Sprinkle the top of the Stromboli with  $\frac{1}{2}$  tsp of dried Italian seasoning and garlic salt to taste. This adds an extra layer of flavor on the surface. Then, add the 2 Tbsp of grated Parmesan cheese for a cheesy finishing touch.

**Step 12: Bake**

Place the assembled Stromboli in the preheated oven and bake for about 18-20 minutes, or until the dough is golden brown and cooked through. The aroma will fill your kitchen, tantalizing your senses with each passing moment.

**Step 13: Rest Before Serving**

Once baked, remove the Stromboli from the oven and allow it to rest for 5 minutes. This resting time helps the cheese set slightly, making it easier to slice and serve.

## Notes

Some variations can be made to the recipe based on personal preferences or available ingredients. For instance, additional vegetables can be added if desired, such as mushrooms or spinach.

## Cook Techniques

Sautéing is a key technique in this recipe as it enhances the flavors of the vegetables. Be sure to monitor the heat levels to avoid burning while still achieving a nice caramelization.

Another important technique is rolling the dough. Ensuring a tight roll is essential to maintaining the filling's integrity while baking and achieving that coveted Stromboli form.

## FAQ

**Can I use different types of cheese?**

Absolutely! While mozzarella is the star here, you can mix in provolone, cheddar, or even a bit of blue cheese for an extra flavor kick.

**What sides can I serve with this Stromboli?**

A simple side salad, garlic bread, or even potato wedges would pair perfectly with this hearty dish.

**Can I freeze leftovers?**

Yes, you can freeze leftovers. Just make sure it has cooled down completely before wrapping it tightly in plastic wrap or foil and placing it in a freezer-safe container.

**How do I reheat the Stromboli?**

To reheat, place the Stromboli in an oven preheated to 350°F (175°C) for about 10-15 minutes until heated through. This method helps maintain the crust's crispiness.

## Conclusion

Mozzarella Cheesesteak Stromboli is an enticing dish packed full of flavors that everyone can enjoy. It is straightforward to prepare, making it an excellent option for weeknight dinners or casual gatherings. With its gooey cheese, tender steak, and perfectly cooked vegetables, this Stromboli is a delightful twist on the traditional cheesesteak. Whether you serve it alone or with a side, it's bound to impress any crowd.

## More Recipes Suggestions and Combinations

**Cheesy Chicken Alfredo Stromboli**

For a creamy, rich alternative, swap the steak with grilled chicken and use Alfredo sauce for drizzling.

**Vegetarian Spinach and Ricotta Stromboli**

Fill your dough with spinach, ricotta, and mozzarella for a flavorful vegetarian option packed with nutrients.

**BBQ Pulled Pork Stromboli**

Substitute pulled pork and BBQ sauce for a smoky, sweet twist on the traditional Stromboli.

**Buffalo Chicken Stromboli**

Use shredded chicken tossed in buffalo sauce, pairs beautifully with blue cheese crumbles for a spicier option.

### **Pesto Caprese Stromboli**

For a fresh vegetarian option, fill the dough with fresh mozzarella, tomatoes, basil, and a drizzle of pesto sauce.

This wide range of possibilities demonstrates just how versatile Stromboli can be, making it a staple recipe for any home cook looking to impress or simply enjoy a comforting meal.