



Cheesy Baked Pepperoni Stromboli

Introduction

If you're looking for a comforting and delicious dish that's sure to satisfy, look no further than Cheesy Baked Pepperoni Stromboli. This Italian-American favorite combines the classic flavors of pizza in a portable, easy-to-eat form. The magic of this stromboli lies in its warm, gooey mozzarella cheese, savory pepperoni, and flavorful Italian seasoning, all encased in a golden, crispy dough. Perfect for game day, family dinners, or even a casual night in, this dish is a crowd-pleaser that's sure to become a staple in your home.

Making stromboli at home is an enjoyable and straightforward process. With just a handful of ingredients, you can whip up a delightful dish

that's built for sharing. Plus, you can customize it to include your favorite meats, veggies, or cheeses. So, roll up your sleeves and get ready to impress your family and friends.

Detailed Ingredients

Refrigerated Pizza Dough

1 tube (13.8 oz) refrigerated pizza dough forms the base of your stromboli. The simplicity of pre-made dough saves you time in the kitchen while still delivering superb flavor and texture.

Shredded Mozzarella Cheese

1 ½ cups shredded mozzarella cheese brings that iconic stretchy cheese experience we all love. It's melty, creamy, and melding perfectly with the savory toppings.

Grated Parmesan Cheese

½ cup grated Parmesan cheese adds a sharp, nutty flavor that enhances the overall taste of the stromboli. It's a great complement to the mozzarella.

Marinara Sauce

½ cup marinara sauce is included for serving, providing a robust and tangy dip that complements the flavors of the stromboli. You can use homemade or store-bought for convenience.

Pepperoni

20-25 slices of pepperoni deliver a bold punch of flavor and satisfying spice, making each mouthful a delightful experience.

Italian Seasoning

1 teaspoon of Italian seasoning infuses the filling with aromatic herbs like oregano, basil, and thyme, elevating the flavor profile and making it taste home-cooked.

Melted Butter

1 tablespoon of melted butter brushed on top of the stromboli adds richness and helps achieve that perfect golden-brown crust.

Garlic

1 clove of minced garlic blends into the butter to give an aromatic, savory touch to the dish, enhancing the overall flavor.

See also [Chicken Alfredo Sloppy Joes](#)

Salt and Pepper

A pinch of salt and pepper is essential to elevate the other flavors in the dish, ensuring a well-balanced taste.

Fresh Parsley

Chopped fresh parsley is used as a garnish, adding a pop of color and a hint of freshness that brightens the dish.

Prep Time

The prep time for Cheesy Baked Pepperoni Stromboli is approximately 15 minutes. This includes rolling out the dough, layering the ingredients, and rolling the stromboli into shape.

Cook Time, Total Time, Yield

Cook Time: 20-25 minutes

Total Time: 35-40 minutes

Yield: This recipe serves 4-6 people, making it perfect for family dinners or entertaining guests.

Detailed Directions and Instructions

STEP 1: PREHEAT OVEN

Preheat your oven to 375°F (190°C) and line a baking sheet with parchment paper. This step is crucial as it ensures that the stromboli bakes evenly and the crust achieves the desired crispiness.

STEP 2: ROLL OUT THE DOUGH

On a floured surface, roll the refrigerated pizza dough into a large rectangle. Aim for a thickness of about $\frac{1}{4}$ inch, which provides enough structural integrity to hold the filling while also allowing the crust to get crispy.

STEP 3: LAYER THE FILLINGS

Evenly spread the shredded mozzarella cheese over the rolled-out dough. Next, add the grated Parmesan cheese and layer the pepperoni slices on top, leaving about a 1-inch border around the edges. Sprinkle the Italian seasoning generously over the filling for added flavor.

STEP 4: ROLL IT UP

Starting from one long side, tightly roll the dough into a log shape. Be careful not to tear the dough, and as you roll, pinch the seams together

to seal them properly. This step is critical to keeping the delicious filling sealed inside.

STEP 5: BRUSH WITH GARLIC BUTTER

In a small bowl, mix the melted butter with the minced garlic. Use a pastry brush to apply this mixture over the top of the stromboli. This garlic butter will not only add flavor but also help achieve a rich golden-brown crust. Season lightly with salt and pepper for an extra flavor boost.

See also [Pillsbury Biscuit Garlic Butter Cheese Bombs](#)

STEP 6: BAKE

Transfer the stromboli to the prepared baking sheet and place it in the preheated oven. Bake for 20-25 minutes or until the stromboli turns golden brown and crispy on the outside. Keep an eye on it to ensure it doesn't over-bake.

STEP 7: SERVE

Once baked, remove the stromboli from the oven and let it cool for a few minutes. Slice it into portions and serve hot with warm marinara sauce for dipping. For an added touch, sprinkle with freshly chopped parsley for color and flavor.

Notes

Fresh vs. Dried Ingredients

Using fresh garlic instead of garlic powder will provide a more pronounced garlic flavor. Additionally, consider using fresh herbs in place of dried ones for a fresher taste.

Vegetarian Variation

For a vegetarian version, consider swapping out the pepperoni for a combination of sautéed bell peppers, mushrooms, and spinach. This offers a delicious veggie-packed alternative.

Storage Recommendations

Leftover stromboli can be stored in an airtight container in the refrigerator for up to 3 days. Reheat in the oven at 350°F (175°C) until warmed through for the best texture.

Freezing Instructions

To freeze stromboli, wrap it tightly in plastic wrap and aluminum foil. It will keep in the freezer for up to 3 months. Thaw in the refrigerator before reheating.

Cook Techniques

Kneading

Though this recipe uses pre-made pizza dough, kneading is an essential technique if you choose to make your dough from scratch. Knead until the dough is smooth and elastic for the best results.

Rolling

Rolling the dough into a rectangle is crucial for an even bake. Use a rolling pin and ensure even thickness throughout to avoid undercooked or overcooked sections.

Sealing

Pinching the seams of the dough ensures that the filling does not leak out during baking. Make sure to press firmly yet gently to secure it well.

Baking

Baking on parchment paper makes for easy cleanup and prevents sticking. It's advisable to keep an oven thermometer handy to ensure your oven's temperature is accurate.

FAQ

Can I use a different type of cheese?

Absolutely! While mozzarella and Parmesan are traditional, you can use provolone, cheddar, or even a blend of your favorites for different flavors.

See also [Epic Double Decker Burger](#)

Is it okay to use homemade pizza dough?

Certainly! Homemade pizza dough can elevate your stromboli, allowing you to control the ingredients and achieve a personalized taste.

How do I know when the stromboli is done baking?

Look for a golden-brown crust and a crisp texture upon tapping. You can also use a food thermometer; the internal temperature should reach 190°F (88°C).

Can I customize the fillings?

Yes! Feel free to get creative. Add cooked sausage, bacon, vegetables, or even different sauces for a unique twist.

Conclusion

Cheesy Baked Pepperoni Stromboli is not just an ordinary dish; it's an experience filled with flavor, texture, and satisfaction. This recipe provides the perfect combination of gooey cheese, spicy pepperoni, and aromatic herbs encased in a crispy crust. Whether you're entertaining guests or enjoying a cozy family dinner, this stromboli is sure to be a hit. With its ease of preparation and potential for customization, it invites you to experiment and make it your own. So gather your ingredients and delight in the deliciousness of homemade stromboli!

More Recipe Suggestions and Combination

Cheesy Vegetable Stromboli

Swap out traditional meats for a medley of fresh vegetables such as spinach, bell peppers, and mushrooms for a hearty yet light meal.

Buffalo Chicken Stromboli

Combine shredded buffalo chicken with mozzarella and serve with ranch or blue cheese dressing on the side for a zesty twist.

Breakfast Stromboli

Fill with scrambled eggs, cheese, and crumbled sausage or bacon for a delightful breakfast option that can be enjoyed any time of the day.

Pesto Chicken Stromboli

Spread a layer of pesto sauce and fill with grilled chicken and mozzarella for a fresh and vibrant flavor profile.

Sweet Dessert Stromboli

For a sweet treat, fill the dough with Nutella and sliced bananas or apple pie filling, then dust with powdered sugar after baking.

Indulge in the flavors of Italy at home, and enjoy creating variations of this delicious dish!