



Philly CHEESESTEAK STROMBOLI

Recipe

Philly Cheesesteak Stromboli

Ingredients:

1 lb. beef or chicken (use what you have on hand – ground or sliced thinly)

2 Tablespoons butter

1 pizza dough (store bought or homemade)

2 cups grated cheese (mix and match cheese on hand – American, cheddar, mozzarella, Monterey jack)

Salt

Flour

Olive Oil

Pizza Seasoning

Pizza Sauce

OPTIONAL VEGGIES:

½ green pepper, chopped

1 yellow onion, chopped

8 oz button mushrooms, thinly sliced

Directions:

1. Preheat oven to 350°F.
2. Cook beef or chicken until done, set aside.
3. Melt butter in a large skillet and add onions and a pinch of salt. Sauté for 5 minutes until translucent. Add peppers, sauté for 4 minutes. Add mushrooms, sauté for 4 minutes. Remove from heat and set aside.
4. Sprinkle flour on cutting board. Roll out pizza dough into a rectangle until ¼ inch thick. Sprinkle cheese down the middle, leaving 2 inches on either side. Next, spread vegetables, followed by beef or chicken. Roll dough over filling and tightly press until sealed and all filling is enclosed. Carefully roll so seam is down. Place on a baking sheet.
5. Brush the top with olive oil, sprinkle with pizza/Italian seasoning and cut several slits down the top.
6. Bake for 35 minutes or until golden brown. Allow to rest 10 minutes before serving. Enjoy with pizza sauce on the side