



CHEESESTEAK STROMBOLI APPETIZER

This Cheesesteak Stromboli combines a classic Philly cheesesteak with the irresistibility of doughy stromboli for the ultimate appetizer or meal prelude – made simple with Rich’s 7” Proof & Bake Sheeted Pizza Dough. Our Proof & Bake Sheeted Dough delivers scratch-made simplicity with the versatility to mold into a number of applications beyond pizza – including stromboli! For this hearty, shareable stromboli app, roll the already-stretched pizza dough into a rectangle and layer with cooked and thinly sliced sandwich steak, sautéed peppers and onions, and mozzarella and provolone cheese. Tuck and roll the dough, making sure everything is encased. Brush with egg and cut small vent slits in the top of the dough before sliding in the oven to bake! This pairs perfectly with cheese sauce for dipping.

Yield: 1 Stromboli



INGREDIENTS

1	RICH'S 7" Proof & Bake Sheeted Pizza Dough, 96 5.5-Oz (#16387)
1 lb	Sandwich Steak, sliced thin
1	Medium Onion, sliced thin
1/2	Green Bell Pepper, sliced thin
2	Jalapeños, seeded, washed and sliced
8 oz	Mozzarella Cheese, shredded or sliced
6	slices Provolone Cheese, optional
1	egg, beaten
2 tbsp.	Vegetable oil
	Salt and Pepper, to Taste
	Cheese Sauce, for serving

DIRECTIONS

- 1 Preheat oven to 400°F. Line a baking sheet with parchment paper. Set aside
- 2 Heat a large pan to medium-high heat. Add 1 tablespoon of oil, place steak slices in pan and sprinkle steak with salt and pepper
- 3 Cook the steak for 2-3 minutes, then add the sliced onions and bell pepper. Sauté for 2-3 minutes or until the onions are lightly browned
- 4 Roll the Proof & Bake Sheeted Pizza Dough into a rectangle
- 5 Pour the steak mixture in the center of the dough, leaving about half an inch at the top of the long side of the rectangle
- 6 Layer the cheese on the steak mixture, then fold in the sides and tuck and roll the loaf
- 7 Place the stromboli loaf, seam side down, on lined baking sheet
- 8 Beat one egg and brush the stromboli loaf until completely covered
- 9 Cut thin 2-inch vents in the top layer of the dough
- 10 Bake for 15 -20 minutes, or until golden brown. Slice and serve with cheese sauce for dipping