

Ingredients



1 lb ground beef
½ onion, chopped
1 green bell pepper, chopped
2 cloves garlic, minced
1 tsp Italian seasoning
½ tsp salt
1 tsp pepper
1 (13.8-oz) can refrigerated pizza dough
1 (8-oz) pkg shredded mozzarella cheese

Philly Cheesesteak Stromboli

MOM
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HUNGRY
BOYS

Instructions

- Preheat oven to 425°F. Cook beef, onion, bell pepper, and garlic in a large skillet over medium heat until beef is browned and crumbly; drain and return to skillet. Stir in Italian seasoning, salt, and pepper.
- Unroll dough on a large greased rimmed baking sheet, and press into a large rectangle. Sprinkle with 1 cup cheese. Top with beef mixture, leaving a 1-inch border on all sides. Sprinkle with 1 cup cheese; drizzle with ¼ cup dressing.
- Starting at one long side, roll up dough, pinching ends to seal. Arrange, seam side down, on baking sheet; cut slits in dough at 1-inch intervals.
- Bake 20 to 25 minutes or until deep golden brown. Let stand 10 minutes before slicing. Serve with remaining dressing for dipping.

