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## Stuffed Philly Cheesesteak Pizza

A delicious combination of two classic dishes - Philly cheesesteak and pizza. This recipe features a homemade pizza dough stuffed with thinly sliced steak, sautéed onions and peppers, and lots of melted cheese. It's the perfect comfort food for any occasion.

**Recipe Type:** Standard

**Prep Time:** 30 mins

**Cook Time:** 20 mins

**Total Time:** 50 mins

**Recipe Yield:** 500 grams

**Number of Servings:** 4

**Serving Size:** 125 g

### Ingredients

500 g	Pizza Dough
250 g	thinly sliced steak
100 g	onion
100 g	bell pepper
200 g	provolone cheese

30 g	olive oil
5 g	salt
2 g	black pepper

## Directions

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### Step 1

Oven

Preheat the oven to 450°F (230°C).

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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### Step 2

Stove

In a skillet, heat olive oil over medium heat. Add the thinly sliced steak and cook until browned. Remove from the skillet and set aside.

**Prep Time:** 10 mins

**Cook Time:** 5 mins

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### Step 3

Stove

In the same skillet, sauté the onion and bell pepper until softened. Remove from the skillet and set aside.

**Prep Time:** 5 mins

**Cook Time:** 5 mins

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## Step 4

### Preparation

Roll out the pizza dough into a large circle. Place the cooked steak, sautéed onion and bell pepper, and provolone cheese on one half of the dough. Fold the other half of the dough over the filling and seal the edges.

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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## Step 5

### Oven

Transfer the stuffed pizza to a baking sheet and bake in the preheated oven for 15-20 minutes, or until the crust is golden brown and the cheese is melted and bubbly.

**Prep Time:** 0 mins

**Cook Time:** 15 mins

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## Step 6

Remove from the oven and let cool for a few minutes. Slice and serve.

**Prep Time:** 0 mins

**Cook Time:** 0 mins

## Nutrition Facts

**Calories:** 400 kcal

**Fat:** 20 g

**Protein:** 25 g

**Carbohydrates:** 30 g

## Nutrition Facts

### Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	25 g	147.06%	147.06%

### Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	30 g	54.55%	60%
Fibers	2 g	5.26%	8%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sugars	2 g	N/A	N/A
Lactose	0 g	N/A	N/A

## Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	8 g	N/A	N/A
Saturated Fat	12 g	54.55%	70.59%
Fat	20 g	71.43%	80%
Cholesterol	60 mg	N/A	N/A

## Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	10 iu	1.11%	1.43%
Vitamin C	30 mg	33.33%	40%
Vitamin B6	0 mg	0%	0%
Vitamin B12	1 mcg	41.67%	41.67%
Vitamin E	2 mg	13.33%	13.33%
Vitamin D	0 mcg	0%	0%

## Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	800 mg	34.78%	34.78%
Calcium	20 mg	2%	2%
Iron	15 mg	187.5%	83.33%
Potassium	400 mg	11.76%	15.38%
Zinc	3 mg	27.27%	37.5%
Selenium	20 mcg	36.36%	36.36%

## Recipe Attributes

### Cuisines

Italian French

### Kitchen Tools

Slow Cooker Blender

### Nutritional Content

Low Calorie

### Course

Soups Appetizers Main Dishes Side Dishes Desserts Drinks Breads

Sauces & Dressings

### Cultural

Chinese New Year Oktoberfest Passover Ramadan St. Patrick's Day

Thanksgiving Christmas

### Meal Type

Lunch

Dinner

Snack

### Difficulty Level

Medium

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