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Steak and
Cheese
Calzone

Calzones are like a blank canvas for all your favorite flavors. Whether you're in the mood for a classic Italian combo with salami, capicola, and provolone or something bold like buffalo chicken with ranch, the possibilities are truly endless.

For an extra kick, brush the crust with garlic butter before baking and serve it with a side of marinara or even a creamy Alfredo sauce. And if you're feeling adventurous, a breakfast calzone stuffed with eggs, bacon, and cheese could be a game-changer! I'm providing you with the foundation, build your own house!

What's your go-to calzone filling?


Ingredients

- 1 lb pizza dough (room temperature)
- 1 lb shaved steak (sirloin is best, but any thinly sliced steak works)
- 5 slices American cheese
- 4 slices thinly cut provolone cheese
- 1 tsp granulated onion
- 1/2 tsp granulated garlic
- 1/2 tsp prepared horseradish
- 3/4 tsp kosher or sea salt
- 1/2 tsp black pepper
- 1 large egg (for sealing dough and egg wash)


Instructions

- 1. Preheat Oven** – Set your oven to **425°F (218°C)**. Line a baking sheet with parchment paper or lightly grease it.
- 2. Prepare the Steak Filling**
 - In a pan over medium-high heat, cook the shaved steak until just browned (do not overcook).
 - Season with granulated onion, granulated garlic, salt, and pepper.
 - Stir in the prepared horseradish for extra flavor. Remove from heat and let cool.

3. Prepare the Dough

- Roll out the pizza dough into a rectangle roughly 12"x18"(about ¼ inch thick).
- Place the American cheese and provolone cheese on the bottom edge of the dough covering the entire width leaving a one inch border at the bottom.
- Place cooled steak mixture on top of the cheese spreading evenly.
-  [Click here](#) for picture.

4. Seal the Calzone

- Beat the egg in a small bowl. Brush a little along the top edge of the dough to help seal it.
- Fold the dough over the filling and press the edges firmly to seal. After one or two rolls fold the sides in to prevent leakage of cheese and filling  [Click here](#) for picture. Continue to roll dough until you reach the top edge then firmly press dough along the entire edge to seal it. Roll dough on board to complete sealing.

5. Egg Wash & Bake

- Brush the top of the calzone with the remaining beaten egg for a golden crust and poke several holes in the top with a small knife.
- Transfer to the prepared baking sheet and bake for **10 minutes**. After 10 minutes **turn sheet pan** and continue to cook for an additional **7-8 minutes**, or until golden brown and crispy.

6. Cool & Serve

- Let the calzone rest for a few minutes before slicing.