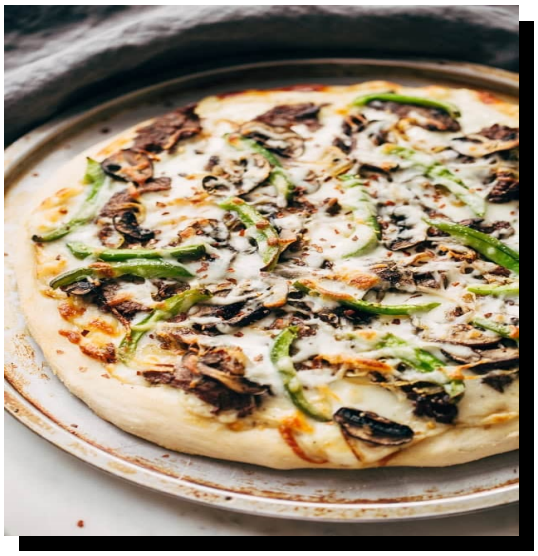
Cheesesteak Pizza



Adapted • Shared by Android User

Ingredients

- 1 tablespoon butter
- 1 tablespoon flour
- 1/2 cup cold milk
- 1-3 cloves garlic (pressed)
- 1/8 teaspoon salt
- 1/8 teaspoon black pepper
- 1/8 teaspoon nutmeg (ground)
- 1/4 cup parmesan cheese
- 1/2 homemade pizza dough
- 6 ounces of cooked ribeye (or other cuts)
- 1/2 green bell pepper (sliced)
- 5 mushrooms sliced
- 1/2 sweet onion (thinly sliced)
- 3 teaspoons oil (optional)
- 1 1/4 cup shredded cheese (such as mozzarella or provolone)

Instructions

1. Position a rack in the center of the oven and preheat the oven to 475ºF. Roll the dough out into a 12 inch circle. Create a lip or rim by thickening the dough around the crust portion. This keeps the sauce in instead of running over the sides. Let dough rest for 15-20 minutes while you prepare the sauce.

2. Melt the butter in a small saucepan over medium heat. Whisk in the flour and let cook for 1 minute or until it smells like baked pie dough. Slowly stream in the cold milk while you whisk. Add the pressed garlic and allow the sauce to come to a gentle simmer. Season with salt, pepper, and nutmeg. Remove the sauce from the stove; whisk in the parmesan cheese. Allow the sauce to cool for 5-10 minutes, you can prep your veggies in that time.

3. The veggies can be used raw on the pizza if you prefer. I like to heat a skillet with a teaspoon of oil and cook each onions, peppers, and mushrooms for just a couple minutes separately. You'll use a total of 3 teaspoons of oil to do this. I sometimes let the onions go low and slow for a little longer to get them to sweeten up a bit more, however this is totally optional.

4. Top the dough with sauce, cooked steak, veggies, and shredded cheese. Bake for 12-15 minutes or until the crust is lightly browned and the cheese is bubbling and golden. For the last minute of baking, you can turn it to the broiler setting jus to get everything extra bubbly if you'd like. Slice pizza and serve!

Notes

Source: Little Spice Jar
Author: Chef