

# GRILLED CHEESESTEAK PIZZA

**YIELD:** 14 servings

## INGREDIENTS:

Olive oil  
Red bell pepper, sliced  
Yellow onion, sliced  
**Red Gold Diced Tomatoes**, reserve 1 cup  
Dried oregano  
Sirloin steak, cooked and thinly sliced  
Package pizza dough, your favorite recipe or store bought  
**Red Gold Tomato Paste**  
Provolone cheese, shredded  
Low fat cheddar cheese, shredded  
Fresh parsley

## AMOUNT (WT.):

½ cup  
7 each  
3.5 each  
1-#10 Can (105 oz)  
3 ½ teaspoons  
1 lb  
70 oz  
¾ cup  
14 oz  
14 oz  
½ cup

## METHOD OF PREPARATION:

1. Heat olive oil in large rondeau over medium-high heat. Cook red bell pepper, onions and tomatoes together until onions are soft. Sprinkle with oregano and set aside.
2. Grill or cook steak to a medium temperature. When finished cooking, slice the steak into thin pieces.
3. Divide pizza dough into 5 oz balls and roll each ball into a circle, about 1/8 inch thick. Poke pizza dough with a fork.
4. Heat grill to high. Make sure grill rack is clean and gently lay each crust onto the grill rack. Cook about 1 to 2 minutes per side depending on grill temperature. Use tongs to flip and cook each side of each crust.
5. Spread 1 tablespoon of paste on each crust.
6. Divide and top each pizza with the tomato mixture, beef and cheese. Carefully return pizza to grill, lower heat and close grill lid.
7. Cook an additional 3 to 4 minutes until cheese is melted.
8. Sprinkle with remaining tomatoes, that were set aside, along with the fresh parsley. Serve Immediately.

