

Cheesesteak Crescent Ring

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Ingredients

4 Tbsp butter, divided
1 lb rib-eye, thinly sliced
1 onion, peeled and sliced
1 green bell pepper, seeded and sliced
1 tsp garlic powder
2 cans of crescent dough
10 slices of provolone cheese
Salt and pepper to taste
Egg wash for brushing
Italian seasoning, for garnish
Warm Cheez Whiz, for dipping (or your favorite dipping sauce)

Directions

Preheat oven to 375°F.

In a skillet, melt half the butter and quickly sear ribeye until caramelized. Remove ribeye, then sauté onions and peppers with garlic powder until caramelized.

Prepare the crescent ring by greasing a pizza pan. Arrange dough triangles with pointy side facing out, overlapping slightly to form a circle.

Place a slice of provolone in the middle and repeat around the circle with a total of 10 slices. Top with beef and caramelized onions/peppers, topping with remaining 10 cheese slices. Fold over triangles to seal, brush with egg wash and sprinkle with Italian seasoning.

Bake for 20–30 minutes until golden and bubbly. Slice and enjoy with a bowl of warm Cheez Whiz in the center.