

Cheesy, Saucy, and Meaty: How to Make Pizza Burgers at Home

What Makes Pizza Burgers So Amazing?



TIME
1-2 min

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INGREDIENTS

- 1 pound ground beef
- 16-24 slices pepperoni
- $\frac{1}{2}$ cup pizza sauce
- 1 teaspoon Italian seasoning
- $\frac{1}{2}$ teaspoon garlic powder
- $\frac{1}{2}$ teaspoon salt
- ... teaspoon black pepper
- 4 hamburger buns, split and toasted
- 1 cup shredded mozzarella cheese

Instructions:

Prepare the Beef Patties: In a large mixing bowl, combine the ground beef, Italian seasoning, garlic powder, salt, and pepper. Mix until evenly blended, then form into four equal-sized patties.

Toast the Buns: Preheat the broiler to medium-high. Split the hamburger buns and place them cut-side-up on a baking sheet. Broil for 1-2 minutes or until golden brown. Remove and set the tops aside.

Grill the Patties: Preheat your grill or grill pan over medium heat. Cook the patties for 4-5 minutes per side or until they reach your desired doneness.

Heat the Pizza Sauce: While the patties are cooking, warm the pizza sauce in a small saucepan over low heat, stirring occasionally.

Assemble the Bottom Buns: Spread half the warmed pizza sauce on the toasted bottom buns. Sprinkle with half the shredded mozzarella cheese and arrange pepperoni slices on top.

Melt the Cheese: Place the prepared bottom buns under the broiler for 2-3 minutes, or until the cheese melts.

Build the Burgers: Add a grilled beef patty to each bottom bun, then layer on more pizza sauce, shredded mozzarella, and pepperoni. Broil again briefly to melt the cheese.

Finish and Serve: Top with the toasted bun tops and serve immediately. Pair with fries or a crisp salad for a complete meal.

Why You'll Love This Recipe:

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9. **Why You'll Love This Recipe:** Pizza Burgers are incredibly versatile, making them perfect for experimenting with toppings. You can swap pepperoni

for sausage, mushrooms, or even jalapeños for a spicy kick! Plus, they're a guaranteed hit for parties or family dinners, as they combine two of the most beloved foods.

10. Enjoy making this delicious fusion dish, and let me know if it becomes a new favorite in your household. Happy cooking!

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