

## Pepperoni Pizza Burger - The Ultimate Mashup of Two Comfort Food Favorites

If you've ever had a tough time choosing between a burger and a slice of pizza-this



**TIME**  
**4 min**

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### INGREDIENTS

- 1 burger bun
- 1 beef patty (your choice of blend)
- 2 slices pepperoni
- 1 slice mozzarella cheese
- 2 tablespoons marinara sauce
- Fresh basil leaves
- Salt and pepper to taste
- French fries for serving (optional, but recommended)

#### Ingredient Swaps & Notes:

Cheese options: Swap mozzarella for provolone or a blend of Italian cheeses.

Add heat: Toss on some crushed red pepper flakes or spicy marinara.

Make it double: Add an extra patty or layer of pepperoni for a stacked version.

Low-carb option: Serve it in a lettuce wrap or over grilled portobello mushrooms.

#### Step-by-Step Instructions:

Step 1: Cook the Beef Patty:

Step 2: Toast the Bun:

Step 3: Assemble the Burger:

On the bottom bun, spread 1-2 tablespoons of marinara sauce.

Place the cooked beef patty on top.

Add a slice of mozzarella cheese.

Top with two slices of pepperoni.

Place the assembled burger under a broiler for about 1 minute until the cheese is melted and pepperoni starts to crisp.

Step 4: Garnish and Serve:

Tips for Success:

Use fresh mozzarella for extra melty texture.

Don't skip toasting the bun-it helps hold up all that saucy goodness.

Broil carefully: Keep a close eye under the broiler; it can go from perfect to burnt quickly.

Rest the patty: Let it sit for a couple of minutes after cooking to keep it juicy.

Serving Suggestions & Pairings:

Serve with crispy fries or baked potato wedges

Pair with beer cheese dip for a loaded snack spread

Add totchos for the ultimate game-day feast

Cool it all down with a soda or lemonade on the side

Storage & Leftovers:

Fridge: Store leftover components (patty, sauce, pepperoni) separately in airtight containers for up to 3 days.

## DIRECTIONS

1. **Step 1: Cook the Beef Patty:** Season the beef patty with salt and pepper. Cook in a hot skillet or grill over medium-high heat for 3-4 minutes per side (for medium), or to your preferred doneness. Set aside.
2. **Step 2: Toast the Bun:** While the patty rests, lightly toast the burger bun in a skillet or in the oven until golden brown.
3. **Step 3: Assemble the Burger:** On the bottom bun, spread 1-2 tablespoons of marinara sauce.
4. Place the cooked beef patty on top.
5. Add a slice of mozzarella cheese.
6. Top with two slices of pepperoni.
7. Place the assembled burger under a broiler for about 1 minute until the cheese is melted and pepperoni starts to crisp.
8. **Step 4: Garnish and Serve:** Add a few fresh basil leaves on top for a burst of flavor. Place the top bun on the burger and serve immediately with a side of fries.
9. **Tips for Success:** Use fresh mozzarella for extra melty texture.
10. Don't skip toasting the bun-it helps hold up all that saucy goodness.
11. **Broil carefully:** Keep a close eye under the broiler; it can go from perfect to burnt quickly.
12. **Rest the patty:** Let it sit for a couple of minutes after cooking to keep it juicy.
13. **Serving Suggestions & Pairings:** This burger is the star of the show, but it loves company:
14. Serve with crispy fries or baked potato wedges

15. Pair with beer cheese dip for a loaded snack spread
16. Add tochos for the ultimate game-day feast
17. Cool it all down with a soda or lemonade on the side
18. Storage & Leftovers: Fridge: Store leftover components (patty, sauce, pepperoni) separately in airtight containers for up to 3 days.
19. Reheat: Reheat in a skillet or toaster oven for best results. Avoid the microwave, which can make the bun soggy.
20. Freezer: Cooked burger patties freeze well; assemble fresh when ready to eat.
21. More Recipes You'll Love: If this pizza burger hit the spot, try these next:
22. Easy : Cheesy Chicken Sliders
23. Dorito : Casserole
24. Tochos
25. Beer : Cheese Dip

## SWAPS & NOTES

Whether you're cooking for a weekend indulgence, game day, or just feeding picky eaters who love both pizza and burgers, this recipe is a guaranteed hit.

**Why I Love This Recipe** This burger is as fun to make as it is to eat.

It takes simple ingredients and transforms them into something bold and memorable-melty cheese, savory marinara, crispy-edged pepperoni, and fresh basil, all tucked into a toasted bun.

It's also a fantastic way to use up leftover marinara or extra burger patties.

## TIPS FOR SUCCESS

Use fresh mozzarella for extra melty texture.

Don't skip toasting the bun -it helps hold up all that saucy goodness.

Broil carefully: Keep a close eye under the broiler; it can go from perfect to burnt quickly.

Rest the patty: Let it sit for a couple of minutes after cooking to keep it juicy.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/pepperoni-pizza-burger-the-ultimate-mashup-of-two-comfort-food-favorites/>