

## Pizza Pepperoni Burgers - The Ultimate Burger-Meets-Pizza Mashup

Pizza Pepperoni Burgers: A Flavor Explosion of Two All-Time Favorites



**TIME**  
**5 min**

**TEMP**  
**160°F**

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**Recipe Card**

**SAVE**  
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### INGREDIENTS

For the Burgers:

1 lb ground beef (80/20 for juiciness)

1 tsp garlic powder

1 tsp onion powder

$\frac{1}{2}$  tsp dried oregano

Salt and pepper, to taste

4 burger buns

Olive oil (for toasting buns)

For the Toppings:

1 cup shredded mozzarella cheese

$\frac{1}{2}$  cup sliced pepperoni

$\frac{1}{4}$  cup marinara sauce (for spreading or dipping)

Fresh basil leaves (optional, for garnish)

Optional Add-Ons & Variations:

Add Veggies: Sautéed mushrooms, onions, or bell peppers.

Spicy Version: Add banana peppers or hot sauce to the toppings.

Swap the Cheese: Use provolone, cheddar, or pepper jack.

Mini Sliders: Turn these into party-ready sliders for appetizers.

How to Make Pizza Pepperoni Burgers:

1. Make the Patties:

2. Cook the Burgers:

3. Add the Pizza Toppings:

4. Toast the Buns:

5. Assemble:

Tips for Burger Success:

Don't overmix the beef. Just combine until spices are incorporated to keep patties tender.

Use a lid. It helps the cheese melt evenly and makes the pepperoni crispy.

Toasting the bun matters. Adds texture and keeps it from getting soggy.

Serve right away. These burgers are best hot and gooey.

What to Serve with Pizza Burgers:

Beer Cheese Dip - perfect for pretzel bites or fries

Sheet Pan Quesadillas - a cheesy appetizer to match the vibe

Dorito Casserole - the ultimate side for indulgent food nights

Chicken Enchiladas - make it a comfort food combo platter

Cheesy Hot Dip - for dipping or topping your burger bun!

## DIRECTIONS

1. **Make the Patties:** In a large bowl, mix ground beef with garlic powder, onion powder, oregano, salt, and pepper. Form into 4 evenly sized patties, slightly larger than your burger buns (they shrink a bit when cooked).
2. **Cook the Burgers:** Heat a grill or skillet over medium-high. If using a skillet, lightly coat with olive oil. Cook burgers for 4-5 minutes per side, or until they reach 160°F internally.
3. **Add the Pizza Toppings:** In the last minute of cooking, top each patty with shredded mozzarella and pepperoni slices. Cover the skillet or close the grill lid to melt the cheese and warm the pepperoni.
4. **Toast the Buns:** Brush the inside of the buns with olive oil and toast them face-down in a skillet or on the grill until golden, 1-2 minutes.
5. **Assemble:** Spread marinara sauce on the bottom bun, add the cheesy burger patty, top with basil leaves if desired, and crown with the top bun.
6. **Tips for Burger Success:** Don't overmix the beef. Just combine until spices are incorporated to keep patties tender.
7. **Use a lid.** It helps the cheese melt evenly and makes the pepperoni crispy.
8. **Toasting the bun matters.** Adds texture and keeps it from getting soggy.
9. **Serve right away.** These burgers are best hot and gooey.
10. **What to Serve with Pizza Burgers:** Round out your pizza-burger feast with fun sides and dips:

11. Beer : Cheese Dip - perfect for pretzel bites or fries
12. Sheet : Pan Quesadillas - a cheesy appetizer to match the vibe
13. Dorito : Casserole - the ultimate side for indulgent food nights
14. Chicken : Enchiladas - make it a comfort food combo platter
15. Cheesy : Hot Dip - for dipping or topping your burger bun!
16. Storage & Leftovers: Fridge: Store burger patties (without buns) in an airtight container for 3 days.
17. Reheat: Warm in a skillet or oven to re-crisp the pepperoni and remelt cheese.
18. Make-ahead: Form patties and prep toppings ahead of time, then cook fresh for best flavor.
19. More Cheesy Crowd Favorites You'll Love: Cheesy Hot Dip
20. Sheet : Pan Quesadillas
21. Beer : Cheese Dip
22. Final Thoughts: These Pizza Pepperoni Burgers are loud, indulgent, and seriously satisfying. If you love the melty, meaty joy of a good pizza and the handheld comfort of a great burger, this recipe gives you both in one bite.
23. ? Tried them? Drop your favorite toppings in the comments or tag @chefmaniac to share your burger stack! Follow us for more bold mashups and cheesy dinner ideas.

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

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