

Pizza Meets Burger: How to Make the Best Pepperoni Pizza Burgers at Home

The Ultimate Pizza Pepperoni Burgers: The Best of Both Worlds



TIME
30 min

TEMP
160°F

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

For the Burgers:

1 lb Ground Beef: I highly recommend an 80/20 blend. The fat content is essential for a juicy burger that doesn't dry out.

1 tsp Garlic Powder: For that savory, aromatic punch.

1 tsp Onion Powder: Adds depth to the meat without the texture of raw onions.

1/2 tsp Dried Oregano: This is the "secret" to making the beef taste like pizza.

Salt and Pepper: To taste (be generous with the salt to enhance the beef!).

4 Burger Buns: Brioche or sesame seed buns work beautifully.

For the Toppings:

1 cup Shredded Mozzarella: The ultimate melting cheese for pizza vibes.

1/2 cup Sliced Pepperoni: High-quality pepperoni that crisps up is best.

1/4 cup Marinara Sauce: Use your favorite brand or a homemade version for dipping or spreading.

Fresh Basil Leaves: (Optional) For a fresh, herbaceous finish.

Olive Oil: For toasting those buns to golden perfection.

DIRECTIONS

- 1. Prepare the Burger Patties:** In a large mixing bowl, combine the ground beef, garlic powder, onion powder, dried oregano, salt, and pepper. Use your hands to mix until just combined. Pro Tip: Do not overwork the meat! Over-mixing leads to a dense, tough burger. Divide the mixture into 4 equal portions and shape them into patties slightly wider than your buns to account for shrinkage.
- 2. Cook to Perfection:** Heat a grill or a cast-iron skillet over medium-high heat. If using a skillet, add a drizzle of olive oil. Sear the patties for about 4-5 minutes per side. We are looking for an internal temperature of 160°F for a safe, medium-well finish.
- 3. The Pizza Transformation:** During the final 60 seconds of cooking, pile a generous amount of shredded mozzarella and several slices of pepperoni onto each patty. Cover the pan or grill with a lid. The steam will melt the cheese into a gooey blanket, securing the pepperoni in place.
- 4. Toast the Buns:** Don't skip this! Brush the cut sides of your buns with olive oil. Place them face down on the heat for 1-2 minutes until they are golden brown and sturdy enough to hold the sauce.
- 5. Assemble and Serve:** Spread a tablespoon of marinara sauce on the bottom bun. Place the cheesy, pepperoni-laden patty on top. Add fresh basil if using, and crown it with the top bun. Serve immediately!

SWAPS & NOTES

The Meat: If you want a leaner option, you can use ground turkey or chicken, but I suggest adding a tablespoon of Worcestershire sauce to keep it moist.

The Cheese: While mozzarella is traditional, a slice of Provolone adds a nice sharp bite.

The Sauce: If you don't have marinara, a thick pizza sauce or even a sun-dried tomato pesto works wonderfully.

Low Carb Option: Skip the bun and serve the cheesy patty over a bed of sautéed spinach or zoodles.

TIPS FOR SUCCESS

The Thumbprint Trick: Gently press a small indentation in the center of each raw patty with your thumb.

This prevents the burger from "doming" in the middle and keeps it flat.

High Heat: Ensure your pan is hot before adding the meat to get that "smash burger" style crust.

Quality Sauce: Since we use a small amount of marinara, make sure it's a high-quality, flavorful one.

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

Original recipe: <https://chefmaniac.com/pizza-meets-burger-how-to-make-the-best-pepperoni-pizza-burgers-at-home/>