

## Easy Pizza Burgers with Mozzarella, Pepperoni, and All the Toppings

How I Make Pizza Burgers That Combine the Best of Both Worlds



**OVEN**  
**400°F**

**TIME**  
**10 min**

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**SAVE**  
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### INGREDIENTS

- 1 lb ground beef
- 1 teaspoon garlic powder
- 1 teaspoon Italian seasoning
- Salt and pepper, to taste
- 4 hamburger buns
- 1 cup pizza sauce
- 1 cup shredded mozzarella cheese
- $\frac{1}{2}$  cup mini pepperoni slices
- Sliced black olives
- Sautéed mushrooms
- Diced bell peppers
- Sliced onions

### DIRECTIONS

- 1.** Make the : PattiesIn a medium bowl, I combine the ground beef with garlic powder, Italian seasoning, and a pinch of salt and pepper. I gently mix it all together and form the mixture into four even patties. I try not to overwork the meat to keep the burgers juicy.
- 2.** Cook the : PattiesI heat a large skillet (or fire up the grill) over medium-high heat. I cook the patties for about 4-5 minutes per side, or until they're cooked through and browned on both sides. I set them aside to rest for a minute while I prep the buns.
- 3.** Build the : Pizza BurgersOn the bottom half of each bun, I spread a generous spoonful of pizza sauce. Then I place a hot burger patty on top and immediately sprinkle it with shredded mozzarella. I add a few mini pepperoni slices on top of the cheese so they get warm and just slightly melty.
- 4.** Add : Extra Toppings (Optional but Awesome)If I'm in the mood to go big, I'll add sliced olives, sautéed mushrooms, or some bell peppers. These toppings give the burger real "pizza shop" flavor and a bit of texture.
- 5.** Top and : Servel cap each burger with the top half of the bun and serve them warm. No sides required, but if I'm feeling extra, I'll toss in some garlic fries or a simple Caesar salad.

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

Original recipe: <https://chefmaniac.com/easy-pizza-burgers-with-mozzarella-pepperoni-and-all-the-toppings/>