

Stuffed Pizza Burger

- Prep Time: 15 minutes
- Cook Time: 40 minutes
- Total Time: 55 minutes
- Servings: 4



Ingredients:

- 4 Specially Selected Brioche Buns or L'oven Fresh Hamburger Buns
 - 2 tablespoons Countryside Creamery Unsalted Butter, softened
 - ¼ cup plus 2 tablespoons Reggano Parmesan Cheese, divided
 - ¼ teaspoon Stonemill Garlic Powder
 - 8 ounces Emporium Selection Fresh Mozzarella
 - 1 pound Simply Nature Organic 100% Grass Fed Ground Beef
 - 1 teaspoon Stonemill Oregano
 - ½ cup plus 2 tablespoons chopped Mama Cozzi's Pizza Kitchen Sliced Pepperoni, divided
 - ¼ teaspoon ground Stonemill Sea Salt Grinder
 - ¼ teaspoon ground Stonemill Peppercorn Grinder
 - ½ cup Simply Nature Organic Marinara Sauce, divided
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Directions:

1. Preheat oven to 400°. Preheat grill on high.
2. Open buns, spread the cut side of each half with butter. Sprinkle evenly with 2 tablespoons parmesan cheese and garlic powder. Toast in the oven for 5 minutes or until golden brown. Remove from oven and set aside.
3. Cut four ¼-inch slices from the mozzarella ball. Break the remaining cheese into smaller pieces. Reserve.
4. In a large bowl, combine ground beef, oregano, remaining ¼ cup parmesan cheese, ½ cup pepperoni, salt, pepper and ¼ cup of marinara sauce. Mix until well combined; divide into 8 portions.
5. Form into patties, top 4 with a slice of mozzarella cheese. Cover with remaining patties and pinch edges together until all seams are closed. Shape into a uniform round patty.
6. Grill patties for 7 minutes on each side. Remove from grill and place on a baking sheet. Finish cooking in the oven for 10-15 minutes or until internal temperature reaches at least 130°. Top each patty with remaining marinara sauce, mozzarella cheese and pepperoni. Return to oven and bake until cheese is melted.
7. Remove from oven, serve on toasted buns.

TIP: Along with the cheese and pepperoni, try topping the burgers with more great pizza toppings such as bell peppers, mushrooms or onions.



Recipe Courtesy of:
ALDI Test Kitchen