

Pizza Burgers

Serves 4.

These **Pizza Burgers** are made with juicy grilled **Steakhouse Elite Kobe Beef Burgers** topped with marinara sauce, fresh mozzarella, pepperoni and topped with grated Parmesan, fresh basil and parsley served on buttery toasted ciabatta rolls. We served ours with a side of crispy Parmesan Garlic Fries with extra marinara sauce for dipping...a fun delicious idea for pizza night!



Ingredients:

2 tablespoons olive oil or canola oil
4 **Steakhouse Elite Kobe Beef Burgers**
Kosher salt, to taste
Freshly ground black pepper, to taste
½ teaspoon garlic powder
1 cup marinara sauce, divided
4 ounces fresh mozzarella, thinly sliced
½ cup mini pepperoni slices
½ teaspoon red pepper flakes
¼ cup Parmesan cheese, shredded
1 tablespoon freshly parsley or basil, chopped
4 Ciabatta or Kaiser rolls, toasted
Parmesan Garlic fries and marinara sauce, for serving

Instructions:

Preheat a grill or large grill pan to medium-high. Meanwhile, season the ground beef burger patties with salt, pepper and garlic powder, making an indentation in the center of each. Brush or spray the burgers with oil and grill for about 3 minutes, turn over and grill for another 3 minutes until burger is cooked through medium-rare (adjust time for desired temperature).

Spoon half of the marinara sauce onto each burger and top with mozzarella, pepperoni slices and red pepper flakes. Close the grill lid and cook 2-3 minutes more until the cheese is melted and pepperoni is crisp. (Alternatively, you can melt the cheese and crisp the pepperoni on the burger on top of the bottom bun under the broiler for 2-3 minutes.)

Spread the remaining half of the marinara sauce on the bottoms of the toasted buns and place the burgers on top. Garnish the burgers with grated parmesan cheese and chopped parsley; serve with Parmesan Garlic fries and extra marinara on the side.