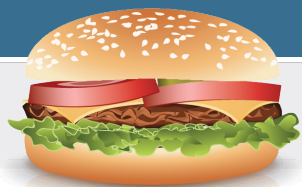


# CHEESEBURGER PIZZA



September 18

National Cheeseburger Day



## INGREDIENTS

- 1 Pound Prepared Pizza Dough (enriched or whole grain-rich)
- 1 Tablespoon Olive Oil
- ½ Pound Ground Beef (20% or leaner)
- 1 Teaspoon Worcestershire Sauce
- Salt and Pepper (to taste)
- ½ Cup Shredded Cheddar Cheese
- ½ Cup Shredded Mozzarella Cheese
- ¼ Cup Sliced Pickles
- ¼ Cup Diced Red onion
- ¼ Cup Cooked Bacon (crumbled)
- 2 Tablespoons Ketchup
- 2 Tablespoons Mustard
- Fresh Parsley (chopped; for garnish)

## DIRECTIONS

1. Preheat your oven to 475°.
2. Roll out the pizza dough on a lightly floured surface to your desired thickness.
3. Heat olive oil in a large skillet over medium heat. Add ground beef and cook until browned, about 5-7 minutes. Stir in Worcestershire sauce and season with salt and pepper. Remove from heat.
4. Place the rolled-out dough on a baking sheet. Spread a thin layer of ketchup and mustard over the dough, leaving a small border around the edges.
5. Sprinkle the shredded cheddar and mozzarella cheeses evenly over the sauce.
6. Add the cooked beef mixture on top of the cheese, followed by pickles, onions, and crumbled bacon.
7. Bake in the preheated oven for 10-12 minutes or until the crust is golden brown and the cheese is bubbly. Remove from the oven and garnish with fresh parsley before slicing and serving.

## MEAL PATTERN CONTRIBUTION

-  Meat/Meat Alternate
-  Grain

## MEAL TYPE

-  Lunch/Supper

## YIELD

8 Slices

## PORTION SIZES

Toddler	Preschool	School Age	Adult
1 Slice	1½ Slices	2 Slices	2 Slices