

# Pizza Burgers

with Garlic-Parmesan Zucchini “Fries”

What happens when two of the most ubiquitous, beloved meals of all time join forces? Pizza burgers, chefs! Topped with a simple, homemade tomato sauce, melted provolone cheese and fresh basil leaves, these gourmet, Italian-inspired patties are incredibly delicious. We’re serving them in sesame buns, and pairing them with roasted zucchini “fries,” flavored with garlic and Parmesan.



## Ingredients

- 1½ Pounds Ground Beef
- 4 Sesame Seed Buns
- 1 15-Ounce Can Crushed Tomatoes
- 4 Slices Provolone Cheese
- 3 Zucchini
- 2 Cloves Garlic
- 1 Yellow Onion
- 1 Lemon
- 1 Bunch Basil

## Knick Knacks

- ¼ Cup Grated Parmesan Cheese
- 1 Tablespoon Pizza Burger Spice Blend  
*(Italian Seasoning & Garlic Powder)*

Makes 4 Servings

About 660 Calories Per Serving

Cooking Time: 25 to 35 minutes





1



## Prepare the ingredients:

Preheat the oven to 475°F. Wash and dry the fresh produce. Halve the buns. Trim off and discard the ends of the zucchinis. Halve the zucchinis crosswise, then cut lengthwise into 1½-inch-wide wedges. Peel and mince the garlic. Peel and small dice the onion. Quarter and deseed the lemon. Pick the basil leaves off the stems; discard the stems.

2



## Make the zucchini “fries”:

Place the **zucchini**, **garlic** and **half the Parmesan cheese** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer and roast 20 to 22 minutes, or until browned and tender when pierced with a fork. Transfer to a serving dish, leaving the oven on.

3



## Make the sauce:

While the zucchini roasts, in a large pot, heat 1 tablespoon of olive oil on medium-high until hot. Add the **onion** and **half the spice blend**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until softened and fragrant. Add the **crushed tomatoes**. Reduce the heat to medium-low and simmer, stirring occasionally, 8 to 10 minutes, or until the liquid is slightly reduced in volume.

4



## Form the patties:

While the sauce simmers, in a large bowl, combine the **ground beef** and **remaining Parmesan cheese and spice blend**; season with salt and pepper. Gently mix to combine. Using your hands, form the mixture into four ¾-inch-thick patties.

5



## Cook the patties:

While the sauce continues to simmer, in a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot. Add the **patties** and cook 2 to 4 minutes per side for medium-rare, or until cooked to your desired degree of doneness. Transfer to a plate and set aside.

6



## Finish the burgers & serve your dish:

Place the **buns** on a sheet pan, cut sides up. Place a **cooked patty** onto each bun bottom. Top each patty with a **few spoonfuls of the sauce** and a **slice of provolone cheese**. Bake 1 to 3 minutes, or until the cheese has melted and the bun tops are lightly toasted. Transfer to a serving dish. Top each burger with a **spoonful of the remaining sauce**, a **few of the basil leaves** (reserve the rest for garnish) and a toasted bun top. Garnish the **zucchini fries** with the **lemon wedges** and **remaining basil**. Serve with **any remaining sauce** on the side. Enjoy!