CALLOWAY'S NURSERY® CORNELIUS NURSERY®

# Pizza Burgers with Blue Label Organic Parsley

## Ingredients

1 pound ground beef

2 cloves garlic, chopped

¼ cup parsley, chopped

kosher salt

freshly ground black pepper

2 tablespoons vegetable oil

2 cups marinara

4 slices mozzarella

8 pepperoni slices

4 hamburger buns

2 tablespoons melted butter

2 teaspoons garlic powder

1 teaspoon Italian seasoning

¼ cup freshly grated Parmesan

## Directions

**Preheat oven to 350 degrees.**

In a medium bowl, combine ground beef, garlic and parsley and mix with spatula until just combined.

Using your hands, form 4 equally-sized patties; season both sides with salt and pepper.

Heat oil in a large skillet over medium-high heat.

Add the burgers and cook, 4 to 5 minutes for medium. Flip patties, then immediately pour marinara around them in the pan.

Simmer for another minute, then top each with cheese and 2 slices pepperoni.

Cover pan and cook until the cheese melts and the burger is cooked to your liking, about 3 minutes more.

Meanwhile, make garlic buns. Brush melted butter mixed with garlic powder, Italian seasoning and Parmesan on the inside of each half of the roll. Bake until golden, about 10 minutes.

Spread a dollop of marinara on each bottom bun followed by cooked burgers and the top bun halves.

Enjoy!

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