



## PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

### CHEESEBURGER PIZZA

Olive oil	2 cups grated cheddar cheese
1 pound ground beef	1 cup grated mozzarella cheese
1 small onion, finely diced	1 tablespoon sesame seeds
Kosher salt and black pepper, to taste	2 cups finely shredded lettuce
¼ cup ketchup, plus more for drizzling	2 Roma tomatoes, diced
¼ cup mustard, plus more for drizzling	1 cup finely chopped pickles
1 teaspoon seasoned salt	3 slices cooked bacon, roughly chopped
2-3 dashes Worcestershire sauce	Sliced green onion, for garnish
1 (1 lb.) loaf frozen bread dough, thawed	

1. Preheat oven to 425 degrees F.
2. In a medium skillet, over medium-high, heat a little oil. Add beef, onion and a pinch of salt and pepper. Cook 5 minutes or until meat is browned, stirring to crumble. Pour off excess grease. Stir in ketchup, mustard, seasoned salt and Worcestershire. Cook 2 minutes. Remove from heat.
3. Stretch dough into a large oval on an ungreased sheet pan. Drizzle with a little oil; sprinkle with salt and pepper.
4. Combine cheeses; set aside 1-2 tablespoons for garnish. Sprinkle two-thirds of remaining cheese mixture over dough, leaving a 1-inch border. Top with meat mixture and remaining

cheese mixture. Brush edges of dough with oil; sprinkle with sesame seeds. Bake 15-17 minutes or until cheese is melted and crust is golden.

5. If desired, drizzle with ketchup and mustard. Top with lettuce and tomatoes. Sprinkle with pickles, reserved cheese mixture, bacon and green onions.

***The Pioneer Woman Cooks SUPER EASY! By Ree Drummond***