



## PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

### PERSONALIZED PIZZA BURGERS

1 egg, slightly beaten

¼ cup Italian-seasoned panko bread crumbs

¼ cup diced onion

1 clove garlic, minced

2 tablespoons milk

1 teaspoon Italian herb seasoning

1 teaspoon Worcestershire sauce

1 ¼ pounds lean ground beef

1/3 cup pizza sauce

6 slices sandwich-sized pepperoni, or 12 slices regular pepperoni

6 slices provolone cheese

6 small hamburger buns, split horizontally

1. In medium bowl, stir together egg, panko, onion, garlic, milk, Italian seasoning, and Worcestershire.
2. Crumble beef into egg mixture; gently mix until well combined.
3. Divide mixture into 6 equal portions; gently shape into patties.
4. Place patties on oiled grill pan or griddle over medium-high heat; cook until internal temperature is 165 degrees F, about 7 to 8 minutes per side.
5. If desired, top each patty with pizza sauce, pepperoni, and provolone during last minute of cooking time.
6. Serve on buns.

Makes 6 servings.

