

# Noreen's Kitchen

## Pizza Burgers

### Ingredients

2 pounds lean ground beef	1 tablespoon pizza seasoning (optional)
2 eggs	1 teaspoon garlic powder
1 cup dry bread crumb	1 teaspoon salt
2 tablespoons Parmesan cheese	1 teaspoon cracked black pepper
3 cloves garlic, chopped	2 cups jarred pasta sauce
1 tablespoon onion powder	2 cups mozzarella cheese, shredded
1 tablespoon Italian seasoning	1 tablespoon olive oil

### Step by Step Instructions

Mix ground beef, eggs, bread crumb, Parmesan and seasonings together in a large bowl.

Divide meat mixture into 6 equally sized patties.

Make a small hole in the center of each patty.

Heat oil in skillet over medium high heat.

Fry burgers in hot skillet until they reach desired doneness.

Remove burgers from skillet to a plate and set aside.

Add 1/2 cup of tomato sauce to pan and stir to bring up brown bits.

Return burgers to pan.

Top burgers with remaining sauce, making sure to spread evenly between all the burgers.

Top with mozzarella cheese.

Turn off burner and cover skillet.

Allow to sit for 5 minutes allowing cheese to melt.

Serve with your favorite salad and or pasta side dish.

**Enjoy!**