

# Grillin' Gone **WIID**

## Grilled Cheeseburger Pizza



**Rated:** ★★★★★

**Prep Time:** 25 Minutes

**Cook Time:** 15 Minutes

**Ready In:** 40 Minutes

**Servings:** 4

"I combined our daughter's two favorite foods--pizza and grilled cheeseburgers--to create this main dish," says Tanya Gutierro from Beacon Falls, Connecticut. "It's very simple to make, and she and her friends love it. If you don't like the toppings, replace them with whatever you prefer."

### INGREDIENTS:

3/4 pound ground beef

1 cup ketchup

2 tablespoons prepared mustard

1 (14 ounce) package pre-baked Italian bread shell crust

1 cup shredded lettuce

1 medium tomato, thinly sliced

1/8 teaspoon salt

1/8 teaspoon pepper

1 small sweet onion, thinly sliced

1/2 cup dill pickle slices

1 cup shredded Cheddar cheese

1 cup shredded mozzarella cheese

### DIRECTIONS:

1. Shape beef into three 1/2-in.-thick patties. Grill, covered, over medium-hot heat for 5 minutes on each side or until meat is no longer pink. Meanwhile, combine ketchup and mustard; spread over the crust to within 1 in. of edge. Sprinkle with lettuce; top with tomato. Sprinkle with salt and pepper. When beef patties are cooked, cut into 1/2-in. pieces; arrange over tomato slices. Top with onion, pickles and cheeses.
2. Place pizza on a 16-in. square piece of heavy-duty foil; transfer to grill. Grill, covered, over indirect medium heat for 12-15 minutes or until cheese is melted and crust is lightly browned. Remove from the grill. let stand for 5-10 minutes before slicing.

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