



Cheeseburger Pizza

Ingredients

- Ground beef – Use any kind, but lean beef is best to avoid excess grease.
- Prebaked pizza crust – A great shortcut for quick pizza nights.
- Ketchup and mustard – A tangy, sweet combo that makes the perfect burger-style base sauce.
- Cheddar cheese – Sharp cheddar melts beautifully and adds bold flavor.
- Shredded lettuce, sliced pickles, and chopped onion – Classic cheeseburger toppings.
- Mayonnaise + pickle juice – For a creamy drizzle to finish it off.

Instructions

- Preheat your oven to 425°F (220°C). In a skillet over medium heat, cook the ground beef until fully browned (about 3–4 minutes). Break it into crumbles and drain off the excess fat.
- Place the prebaked pizza crust on an ungreased pizza pan or baking sheet.
- Mix together ketchup and mustard, then spread evenly over the crust.
- Top with the cooked ground beef.
- Bake for 5 minutes.
- Sprinkle a generous layer of cheddar cheese over the pizza.
- Return to the oven and bake for another 8–10 minutes, or until the cheese is melted and bubbly, and the crust is golden brown.
- Top the baked pizza with shredded lettuce, pickles, and onions.
- Whisk mayonnaise with pickle juice and drizzle over the top for that signature cheeseburger flavor.

Slice and serve hot! This fun, flavorful twist on a cheeseburger is perfect for parties, weeknight dinners, or game day.