

# PIZZA BURGERS



Featuring Kettle Cuisine's Tomato Bisque

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**INGREDIENTS:**

- 4 lb Tomato Bisque
- 4 lb 85% Lean Ground Beef
- 2 cups Chopped Onions
- 1 tbsp Fresh Garlic, finely chopped
- 1 tbsp Dried Oregano
- 1 tbsp Dried Basil
- 1 tsp Salt
- 1/2 tsp Ground Black Pepper
- 6 oz Parmesan cheese, finely shredded
- 18 Sub or Hoagie Rolls, sliced horizontally in half
- 18 oz Mozzarella cheese, shredded
- 7.5 oz Sliced Pepperoni (about 108 slices)

**METHOD OF PREPARATION:**

1. Brown ground beef, onions and garlic until beef is no longer pink; drain. Continue immediately.
2. Stir in Tomato Bisque, oregano, basil, salt and pepper. Stir in Parmesan cheese.
3. Place split rolls on sheet pans. Portion meat mixture with level #16 scoop (1/4 cup) onto cut side of each roll half.
4. Top each with 2 tbsp mozzarella cheese and 3 slices of pepperoni.
5. Bake at 400°F for 8 to 10 minutes.

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To learn more please contact us.

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