

PIZZA BURGERS



Featuring Kettle Cuisine's Tomato Bisque

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.

To learn more please contact us.

617.409.1100 • sales@kettlecuisine.com • kettlecuisine.com