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Marinara Pizza Burger

Here is a simple recipe with a distinct Italian flavour. The Marinara Pizza Burger is topped with a very basic garlic, olive oil and tomato sauce. To the original Italian pizza recipe I have taken the liberty of adding mozzarella cheese. You might prefer to leave out the cheese.

This Marinara Pizza Burger uses Hamburger Recipes.com's [Basic Hamburger](#) patty as a base (recommended) but you could use any store-bought burger patty for convenience.

Serves 4

For the Base:

- 4 hamburger patties

For the Topping:

- 2 canned tomatoes, peeled, chopped into small cubes and thoroughly mixed with a generous teaspoon of tomato puree, alternatively you could just use some pizza sauce, about 4 or 5 tablespoons, for convenience
- 1 small dash olive oil
- 1/2 to 1 clove garlic crushed or finely chopped, depends on how much you like garlic
- 2 pinches dried oregano, only 1 pinch if using pizza sauce
- 1 pinch ground black pepper
- mozzarella cheese sliced, enough to cover 4 patties or about a handful of grated "dry" mozzarella

For the Rolls:

- 2 fresh rolls, about the same size as the patties
- butter

Add the olive oil, garlic, oregano, and pepper to the tomato mix and stir through.

The patties should preferably be broiled under a grill or cooked on a Weber-like barbecue with the lid on.

Grill/broil the patties until half cooked and flip them over. Barbecue:- immediately spoon the sauce onto the patties, cover liberally with cheese and put the lid on the barbecue. Oven/Broiler:- wait a minute or two after turning the patties before you add the sauce and cheese. The burgers are ready when the cheese has melted.

I have made these Pizza Burgers in a frying pan and it works quite well but you have to adapt slightly. I pre-warmed the sauce before spooning it onto the turned patties, added the cheese and put a lid on the pan.

Split the rolls and toast the cut surfaces lightly (under grill, on barbecue or in a dry pan) just before the patties are done. Spread a little butter on the toasted surfaces, add the patty and enjoy a great tasting Marinara Pizza Burger.

You could use 4 rolls and top the patty with the other half but I prefer them this way.

Bon Appetit!