



Cheeseburger Pizza with Everything Aioli



This cheeseburger pizza was developed by Couple In the Kitchen. Check out <https://coupleinthekitchen.com/> for more tasty recipes.

Gavin and Karen partnered with Beef Lovan Texans to create this CheeseBurger Pizza using their insanely juicy and flavorful ground beef. See where to find Beef Lovan Texan's meat at https://www.beeflovingtexans.com/?fwp_per_page=38

Ingredients:

- 1 ball of pizza dough
- 1 teaspoon of melted butter
- 1 teaspoon of sesame seeds
- 3-4 tablespoons Ketchup or pizza sauce
- ? cup ground beef
- 1 clove garlic
- 2 tablespoons of diced red or white onion
- ? cup mozzarella cheese
- ? cup cheddar cheese
- 10 pickle slices
- 2 tablespoon of Terrapin Ridge Farms Everything Aioli

Directions:

Roll out pizza dough. Pre-heat your oven to 450 degrees Fahrenheit. Baste pizza dough with butter and sprinkle sesame seeds to be like a burger bun (optional). While the oven is pre-heating cook ground beef fully, we cooked ours with garlic.

Top pizza dough with your favorite red sauce or ketchup. Add cooked ground beef, cheese, and onions on top of the sauce. Before putting the pizza in the oven top it with more ground beef. Bake for 17-20 minutes. Top with pickles and Terrapin Ridge Farms Everything Aioli.