

Pizza Burger Sliders

These bite-size sandwiches are great for lunch in groups of three or individually as a passed appetizer.



INGREDIENTS

(Makes 20 Sliders)

Ground Beef	800g
Onions, chopped	50g
Black Pepper	.25g
Oregano, dried	.25g
Garlic Powder	.25g
Prepared Pizza Sauce	200ml
Pepperoni Slices, pork or turkey	40 slices
U.S. Mozzarella, shredded	180g
Basil, fresh, chiffonade	8g
Soft Mini Buns, sliced, about 6-7cm each	20

NUTRITIONAL CONTENT

Per 100g

Calories	279kcal
Total Fat	127g
Saturated Fat	4g
Trans Fat	0g
Cholesterol	40mg
Total Carbohydrates	21g
Dietary Fiber	1g
Sugars	4g
Protein	14g
Calcium	80mg
Magnesium	11mg
Phosphorus	122mg
Potassium	134mg
Sodium	540mg
Iron	1mg
Vitamin A	150IU
Vitamin C	1mg

PREPARATION

1. **Preheat oven to 190°C (375°F).**
2. **Press ground beef evenly into a quarter-sheet pan (23cm x 30cm).**
3. **Sprinkle onions, pepper, oregano, and garlic powder evenly over the top and press into the meat. Bake for 10 minutes.**
4. **Leave in the pan and cut into 20 squares (4 rows x 5 rows).**
5. **Spread pizza sauce over the meat.**
6. **Place two slices of pepperoni on each square, overlapping if needed.**
7. **Place mozzarella evenly over the sauce and pepperoni, and top with basil.**
8. **Bake for another 6 minutes until cheese is lightly melted.**
9. **Build sandwiches on the bottom half of each bun, place top and serve.**

Rely on the dynamic lineup of U.S. dairy products to meet consumer demand for tasty and nutritious foods. The U.S. Dairy Export Council (USDEC) offers resources on ThinkUSAdairy.org, including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and recipe ideas to help develop your next successful menu item.

This recipe only serves as a reference. Photo courtesy of the Wisconsin Milk Marketing Board. ©2015 U.S. Dairy Export Council.