



MAINSTREAM™ PIZZA BURGER

INGREDIENTS

4 Mainstream™ Plant-Based Patties
3 cloves garlic, minced
¼ cup parsley, chopped
2 T vegetable oil
2 cups jarred marinara sauce (or make a quick version of your own)
4 slices mozzarella cheese*
12 pepperoni slices*
4 English muffins
2 T melted butter*
2 t garlic powder
1 t rosemary
1 t thyme
1 t oregano
¼ cup Parmesan*, flaked

* or your favorite vegan alternative

TIME: 17 mins (Prep Time 10 mins / Cook Time 7 mins) **SERVES:** 4 **TYPE:** Vegetarian

INSTRUCTIONS

- 1 Preheat oven to 350° F
- 2 In a medium bowl, combine patties, garlic and parsley. Form 4 new patties.
- 3 Heat oil in a large skillet over medium-high heat. Add patties and cook 3-4 minutes. Flip patties and add 1 cup of the marinara. Reduce heat to low and simmer for 3 minutes.
- 4 Top each patty with 1 slice of cheese and 3 pepperoni slices. Cover pan and cook until cheese is melted.
- 5 Add dry seasonings (garlic, rosemary, thyme & oregano) to 2 T of butter and melt together. Brush mixture on inside of each half muffin. Toast in oven for 5-7 minutes.
- 6 Build your pizza burgers: add a patty, some reserved marinara, and flakes of Parmesan to the toasted buns. Enjoy!

QUICK TIP



Add any of your favorite pizza toppings to make it perfect for you

