

## GRILLED CHEESEBURGER PIZZA

Prep Time: 25 minutes      Total time: 40 minutes  
Makes: 4 Servings

### What you need

¾ pound 90% lean ground beef  
1 cup ketchup  
2 tablespoons prepared mustard  
1 (14ounce) package pre-baked Italian bread shell crust  
1 cup shredded lettuce  
1 medium tomato, thinly sliced  
1/8 teaspoon pepper  
1 small sweet onion, thinly sliced  
½ cup dill pickle slices  
1 cup low fat shredded cheddar cheese  
1 cup low fat shredded mozzarella cheese

### Make it

- 1) Shape beef into three ½ inch thick patties. Grill, covered, over medium-hot heat for 5 minutes on each side or until meat is no longer pink. Meanwhile, combine ketchup and mustard; spread over the crust to within 1 inch of edge. Sprinkle with lettuce; top with tomato. Sprinkle with salt and pepper. When beef patties are cooked, cut into ½ inch pieces; arrange over tomato slices. Top with onion, pickles and cheeses.
- 2) Place pizza on a 16 inch square piece of heavy-duty foil; transfer to grill. Grill, covered, over indirect medium heat for 12-15 minutes or until cheese is melted and crust is lightly browned. Remove from the grill, let stand for 5-10 minutes before slicing.

### Nutrition Information

Calories	459	Carbohydrate	49g
Dietary Fiber	2.1g	Fat	17.7g
Protein	24.9g	Sodium	1033mg