

BUBBIE'S
Everything
HERBAL

by Cheryl Jabz

Cooking
with Herbs
for Health,
Flavor &
Tradition

Bubbie's BACON CHEESE BURGER PIZZA

Homemade Flavor, Family Favorite!

INGREDIENTS:

- 1 pre-made pizza dough (12-14 inches) or 4 English muffins
- ½ cup pizza sauce
- 1 cup shredded mozzarella cheese
- 1 cup shredded cheddar cheese
- ½ lb ground beef, cooked & drained
- 6 slices cooked bacon, crumbled
- ¼ cup diced onion
- ¼ cup dill pickle slices
- 1 tbsp ketchup
- 1 tbsp yellow mustard
- 1 tsp Worcestershire sauce
- ½ tsp garlic powder
- ½ tsp onion powder
- ½ tsp dried oregano
- Optional: extra pickles or burger sauce for drizzling

INSTRUCTIONS:

Preheat oven to 425°F.

- 1 If using dough: Roll or stretch dough onto a pizza pan or baking sheet. If using English muffins: place cut side up on a baking sheet.
- 2 In a small bowl, mix ketchup, mustard, and Worcestershire sauce. Spread evenly over the crust.
- 3 Sprinkle mozzarella and cheddar cheeses over the sauce.
- 4 Top with cooked ground beef.
- 5 Add diced onion and pickle slices.
- 6 Sprinkle crumbled bacon on top.
- 7 Sprinkle garlic powder, onion powder, and oregano.
- 8 Bake for 12-15 minutes or until crust is golden and cheese is melted and bubbly. Slice and enjoy!

BENEFITS:

- Great source of protein and energy.
- Pickles add probiotics and digestive support.
- Onions and garlic support heart health.
- A fun twist on a classic family favorite.
- Homemade flavor with simple ingredients.

EXTRA HERBAL BOOST

Add any of these before or after baking:



Chives

Basil

Oregano

Parsley

Thyme

SCAN ME



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