

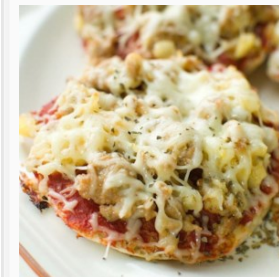


Pizza Buns



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Recipe by: Dadburnit

16

"The elementary school I attended back in the 1950's used to make these, and were a favorite of most everyone. My wife and I spent a lot of time trying to recreate these when we were first married. Our kids (now in their 30's) still request these when they come to visit. We use canned pizza sauce but spice it up. Left-overs are easily reheated in the toaster oven."

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Ingredients

45 m 8 341

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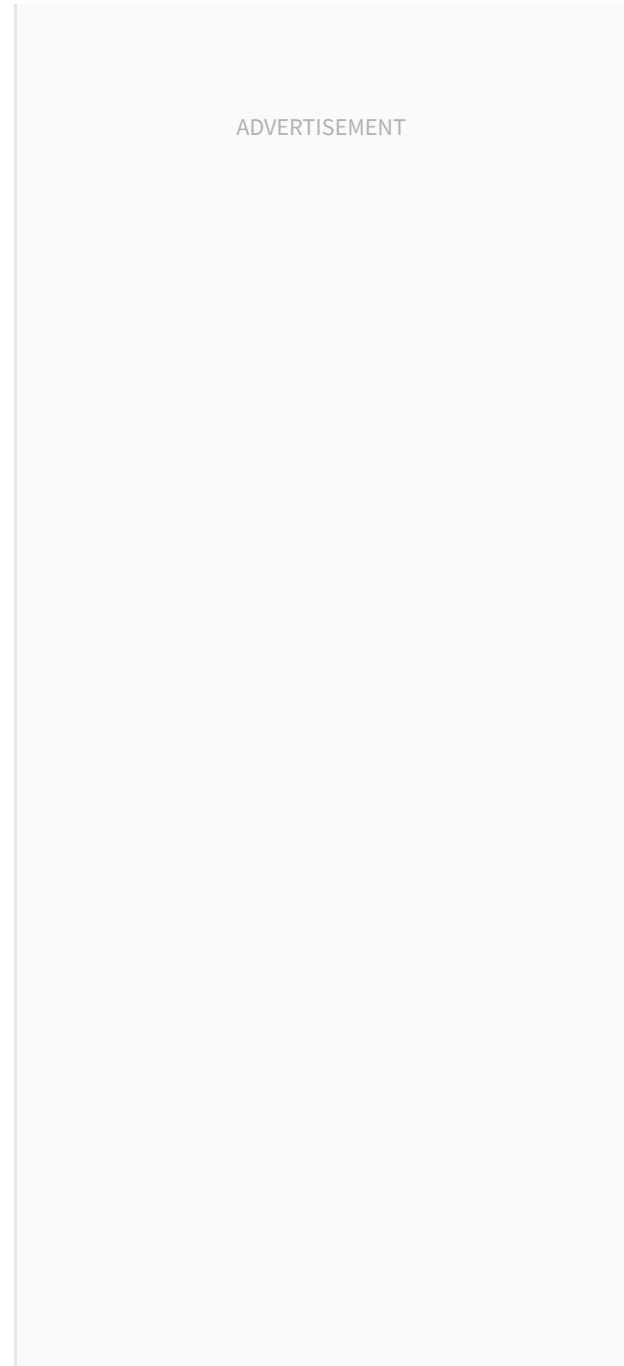


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8 hamburger buns, split



- + 1 pound ground beef
- + 1/3 cup onion, chopped
- + 1 (15 ounce) can pizza sauce (such as Contadina®)
- + 1/3 cup grated Parmesan cheese
- + 2 1/4 teaspoons Italian seasoning
- + 1 teaspoon garlic powder
- + 1/4 teaspoon onion powder
- + 1/8 teaspoon crushed red pepper flakes
- + 1 teaspoon paprika

 2 cups shredded mozzarella cheese

 Add all ingredients to list

Directions





Prep
10 m

Cook
35 m

Ready In
45 m

- 1 Preheat the oven's broiler and set the oven rack about 6 inches from the heat source.
- 2 Place bun halves, crust sides down, onto a baking sheet. Broil the buns until just toasted, about 1 minute. Watch them carefully, they burn easily. Set the toasted buns aside.
- 3 Turn oven heat to 350 degrees F (175 degrees C).
- 4 In a large skillet over medium heat, cook and stir the ground beef until the meat is browned and crumbly, about 10 minutes. Drain excess grease, and stir in the onion. Cook and stir the beef mixture until the onion is translucent, about 5 more minutes, then stir in the pizza sauce, Parmesan cheese, Italian seasoning, garlic powder, onion powder, crushed red pepper flakes, and paprika. Bring the sauce to a boil, and simmer for 10 to 15 minutes to blend the flavors, stirring often.
- 5 Spoon the beef sauce over the buns on the baking sheet, and top each bun with about 1/4 cup of the shredded mozzarella cheese. Return the buns to the oven, and bake until the cheese is bubbly and lightly browned, about 10 minutes.

Footnotes

Tip

Aluminum foil helps keep food moist, ensures it cooks evenly, keeps leftovers fresh, and makes clean-up easy.

Nutrition Facts

Per Serving: 341 calories; 14.4 g fat; 29 g carbohydrates; 22.3 g protein; 55 mg cholesterol; 787 mg sodium. [Full nutrition](#)


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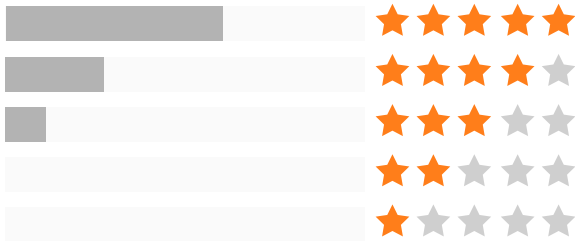
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Barb T.

❤️ 324 ⓘ 4

★★★★☆ 8/26/2011

Very similar to what my Mom used to call "Little Pizzas", but she used toasted English Muffins for the base. She would sometimes add chopped mushrooms to the ground beef/tomato mixture.

[Read more](#)

Most helpful critical review

Whimsical

 91  125


★★★★☆ 6/9/2014

This was good, but I guess I was expecting more from it. Perhaps my memories of this dish as a child overshadowed the reality of what it is. I still would make it again, and I do believe child...

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Reviews: Most helpful 

Barb T.

 324  4

★★★★☆ 8/26/2011

Very similar to what my Mom used to call "Little Pizzas", but she used toasted English Muffins for the base. She would sometimes add chopped mushrooms to the ground beef/tomato mixture.

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Kimberly Jo Lomax

 633  5

★★★★★ 8/23/2011

Very good easy recipe!! My kids add assorted veggies and cheeses to personalize theirs. Thanks for posting!

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Dadburnit

 612  153

★★★★★ 8/19/2011

Made an error on submitting. Should have been 1/3 C of chopped onion.

[Read more](#)

Farm Wife

♥ 340 📍 176

★★★★★ 5/18/2012

I didn't think it was necessary to add all these extra spices, but the flavor they add is very good. Only used a little crushed red pepper, personal preference. Toasting the buns ahead of time...

[🔗 Read more](#)

Stephanie85

♥ 256 📍 78

★★★★★ 2/2/2012

Have been making these for years and now making them for my children who love their own pizza plus they can add what they like and leave off what they dont. The burger buns adds a little sweet k...

[🔗 Read more](#)

lwilson97

♥ 192 📍 55

★★★★★ 1/7/2012

The only changes I made was to use Don Peppinos spaghetti sauce because that's what I had, I doubled the recipe and added some chopped pepperoni and my son used pepper jack cheese because he lik...

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SweetNov88

♥ 1k 📍 467

★★★★★ 9/15/2011

Quick, easy, and good.

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Leeanna

♥ 77 📍 30

★★★★★ 1/4/2015

When my grandma passed away, unfortunately most of her amazing recipes were lost as she kept them in her head. She was a cook in a school cafeteria back when real food was prepared. Little did I...

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Patti

♥ 449 📍 60

★★★★☆ 9/8/2014

This was one our most favorite school lunches when the schools had lunch ladies that actually prepared hot meals! I just made them yesterday and they are a huge hit! I did not use paprika in m...

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