



GULDEN'S



PREP TIME

10
minutes

TOTAL TIME

20
minutes

SERVINGS

6

BACON CHEESEBURGER GRILLED PIZZA

A cheeseburger-with-bacon pizza made with ground beef, cheese, Vlasic® Pickles and bacon on a prebaked crust spread with Gulden's® Spicy Brown Mustard and Hunt's® Tomato Ketchup for all the classic flavors.

Pantry
*** PLANNER ***

Ingredients

- 1/2 pound ground round beef (85% lean)
- 1 prebaked pizza crust (12-inch)
- 1 tablespoon canola oil
- 1/2 cup **Hunt's® Tomato Ketchup**
- 1 tablespoon **Gulden's® Spicy Brown Mustard**
- 1 cup shredded Cheddar cheese
- 1/3 cup **Vlasic® Ovals Hamburger Dill Chips**
- 6 slices fully cooked bacon, heated, chopped

Directions

- 1.** Preheat gas grill to medium heat.
- 2.** Meanwhile, heat medium skillet over medium-high stove heat. Add beef; cook 5 to 7 minutes or until crumbled and no longer pink, stirring occasionally. Drain.
- 3.** Brush bottom and top edge of pizza crust with oil. Stir together **Hunt's® Tomato Ketchup** and **Gulden's® Spicy Brown Mustard** in small bowl; spread evenly over top of crust.
- 4.** Top with cooked beef, cheese, **Vlasic® Ovals Hamburger Dill Chips** and bacon. Grill 5 to 7 minutes or until crust is crisp and cheese melts, rotating pizza if needed for even heating. Cut into 6 slices.