patty melt pizza



APRON'S ADVICE

Complete your meal with a fresh salad blend and brownies for dessert. *Cut into 2-inch squares* (party cut) to create mini pizza appetizers for holiday parties and buffets.

SHOPPING LIST

Dairy

7 thin slices reduced-fat sharp Cheddar cheese 1/3 cup shredded Italian six-cheese blend

Dry Grocery

1/3 cup Thousand Island dressing 1 tsp caraway seeds 1 (12-inch) prepared pizza crust 1/3 cup steak sauce

Meat

1 lb ground beef

Produce

3 medium onions

From Your Pantry

1 tsp Worcestershire sauce 2 tbsp butter

1 tsp seasoned salt



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COOKING SEQUENCE

patty melt pizza

INGREDIENTS

3 medium onions, thinly sliced

1 (12-inch) prepared pizza crust

1 lb ground beef

1 teaspoon seasoned salt

1/4 teaspoon pepper

1/3 cup steak sauce

2 tablespoons butter

1 teaspoon caraway seeds

1 teaspoon Worcestershire sauce

1/3 cup shredded Italian six-cheese blend

1/3 cup Thousand Island dressing

7 thin slices reduced-fat sharp Cheddar

cheese

PREP

- Preheat oven to 400°F.
- Slice onion.

STEPS

- 1. Preheat large sauté pan on medium-high 2-3 minutes. Add ground beef, seasoned salt, and pepper; brown 5–7 minutes, stirring to crumble meat, or until no pink remains. Stir in steak sauce; remove meat from pan.
- 2. Place pizza crust directly on oven rack; cook 7-8 minutes or until slightly crisp.
- 3. Place butter in same pan, then add onions, caraway seeds, and Worcestershire sauce; cook 8-10 minutes or until soft and well browned.
- 4. Place pizza crust on baking sheet. Combine shredded cheese and dressing; spread over crust. Arrange meat over dressing; spread onions over meat. Top with Cheddar cheese and return to oven; bake 4-5 minutes or until cheese melts. Slice pizza and serve.

CALORIES (per 1/8 recipe) 380kcal; FAT 19g; CHOL 55mg; SODIUM 820mg; CARB 33g; FIBER 2g; PROTEIN 20g; VIT A 8%; VIT C 4%; CALC 20%; IRON 15%

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