

Recipes

By
Delaware

FULL MEAL RECIPE FEATURING PIZZA BURGERS

SALAD

Arugula, Cherry Tomato & Parmesan with Lemon-Oregano Vinaigrette

Ingredients

- 4 cups arugula
- 1 cup cherry tomatoes, halved
- 1/3 cup shaved Parmesan
- 1 small red onion, thinly sliced (optional)
- 1/4 cup extra-virgin olive oil
- 2 tbsp fresh lemon juice
- 1 tbsp red wine vinegar
- 1 tsp Dijon mustard
- 1/2 tsp dried oregano
- 1/4 tsp salt + black pepper to taste

Preparation

1. In a small bowl, whisk olive oil, lemon juice, red wine vinegar, Dijon, oregano, salt, and pepper.
2. In a salad bowl, toss arugula, cherry tomatoes, onion (if using).
3. Drizzle dressing over and finish with Parmesan.

Presentation

- Serve in a wide bowl. Add extra pepper and a small handful of Parmesan on top.

Entree: Pizza Burgers (Angus Beef Burger Patties with Marinara, Mozzarella & Pepperoni)

Ingredients (Serves 4)

- 4 Ready-to-cook Angus beef burger patties
- 1 cup marinara sauce
- 1 1/2 cups shredded mozzarella

- 1/2 cup pepperoni slices (optional)
- 1 tsp garlic powder
- 1 tsp Italian seasoning
- 4 burger buns
- 1 cup fresh basil leaves (or chopped parsley)
- 2 tbsp olive oil (for finishing)
- Salt & black pepper (as needed)

Preparation

1. **Cook patties:** Pan-sear or grill burger patties to your preferred doneness. Season lightly with salt/pepper if needed.
2. **Warm pizza topping sauce:** In a small pan, warm marinara with garlic powder and Italian seasoning for 2–3 minutes.
3. **Melt mozzarella on top:** Spoon marinara over each patty and top with mozzarella (and pepperoni if using). Cover briefly (30–60 seconds) until cheese melts.
4. **Toast buns:** Lightly toast buns in a dry pan or oven.
5. **Assemble:** Place patties on buns, drizzle with a little olive oil, and top with basil.

Presentation

- Serve each burger open-faced with visible melted cheese. Place a spoon of extra warm marinara on the side of the plate.

Side Dish 1: Garlic Parmesan Fries (Oven or Air Fryer)

Ingredients

- 1 lb potatoes, cut into fries (or frozen fries)
- 2 tbsp olive oil
- 1 1/2 tsp garlic powder
- 1 tsp smoked paprika (optional)
- 1/2 tsp salt
- Black pepper
- 1/3 cup grated Parmesan
- 2 tbsp chopped parsley (optional)

Preparation

1. Toss fries with olive oil, garlic powder, paprika (if using), salt, and pepper.
2. Roast at 425°F (220°C) for ~25–35 minutes (or air-fry until crisp), tossing halfway.
3. Immediately toss hot fries with Parmesan (and parsley).

Presentation

- Pile in a basket-lined plate and finish with an extra pinch of Parmesan.
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Side Dish 2: Caprese-Style Tomato Slices with Balsamic

Ingredients

- 2 large tomatoes, sliced
- 6–8 oz fresh mozzarella, sliced
- 2 tbsp extra-virgin olive oil
- 1 tbsp balsamic glaze (or balsamic vinegar)
- 1/2 tsp salt + black pepper
- Fresh basil leaves

Preparation

1. Alternate tomato and mozzarella slices on a serving platter.
2. Drizzle with olive oil and balsamic glaze.
3. Season with salt and pepper; top with basil.

Presentation

- Arrange in overlapping rows for a clean, “platter” look.
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Dessert: Warm Chocolate Hazelnut Brownie Skillet-Style (Fast)

Ingredients

- 1 boxed brownie mix or pre-made brownie batter (about 8x8 pan)
- 1 cup chocolate chips (optional for extra richness)
- 1/2 cup hazelnut spread (optional; swirled)
- 2 tbsp milk (as needed)
- Vanilla ice cream for serving

Preparation

1. Prepare brownie mix according to package directions.
2. Stir in chocolate chips. For a “skillet pizza” vibe, swirl hazelnut spread into the batter.
3. Bake until set and edges look slightly crisp.
4. Serve warm with vanilla ice cream on top.

Presentation

- Cut into warm squares and plate with a generous ice cream scoop.
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Wine Pairing (Recommended from Your List)

Kaiken Ultra Malbec Red Wine

Why it’s the best choice: Malbec’s deep fruit and natural structure complement the savory beef and stand up to melted mozzarella and pepperoni, while its acidity helps “reset” the palate between bites of rich, cheesy topping.