

Pizza Burgers with Roasted Sweet Potatoes

Servings: 2

From Coupon Kitchen

Ingredients

1 sweet potato, cut into 1-inch pieces
1/2 Tbsp olive oil
1/4 tsp salt
1/4 tsp pepper
2 lean ground turkey or beef patties
1 tsp Italian seasoning
1/2 tsp garlic powder
1/2 tsp red pepper flakes
2 Tbsp marinara sauce
2 Tbsp 2% shredded mozzarella cheese
2 ciabatta rolls

Preparation

- 1) Heat oven to 425° F. On a rimmed baking sheet, toss the potatoes, olive oil, salt and pepper. Roast until tender, 20 to 25 minutes.
- 2) Meanwhile, preheat grill to medium high heat. Season burgers with Italian seasoning, garlic powder, and red pepper flakes. Grill to desired degree of doneness.
- 3) One minute before burgers are done, spoon marinara sauce onto each burger and sprinkle with cheese. Cook until cheese is melted.
- 4) Place burgers on ciabatta rolls and serve with sweet potatoes on the side.