



## **Pizza Romano**

Recipe adapted from Laura's Lean Beef.  
For more information about Laura's Lean Beef, visit [laurasleanbeef.com](http://laurasleanbeef.com).

### **Ingredients**

¾ lb Laura's 92% Lean Ground Beef (or 96% Lean Ground Round)  
2 clove garlic (minced)  
1 teaspoon dried Italian seasoning  
½ small onion (chopped)  
½ small green pepper (chopped)  
½ pack (8-ounce) sliced fresh mushrooms  
1 (12-inch) refrigerated pizza crust  
¾ cup marinara or pizza sauce  
¼ cup chopped sun-dried tomatoes  
¾ pack (8-ounce) shredded reduced-fat Mozzarella cheese  
crushed red pepper (optional)

### **Instructions**

Set EGG for indirect cooking at 450°F/232°C.

Cook beef, garlic and Italian seasoning in a nonstick skillet about 5 minutes or until browned; drain and remove from skillet.

Add onion and bell pepper to skillet; sauté 2 minutes or until slightly tender. Add mushrooms and sauté 1 minute more. Spread crust with sauce; top with beef, onion, bell pepper, sun-dried tomatoes and cheese.

Cook for 8 to 10 minutes or until cheese is melted. Sprinkle with crushed red pepper, if desired.

Makes 8 servings