



Stuffed Burgers

Prep: 20 minutes

Grill: 15 minutes • Serves: 4

Blue Cheese & Caramelized Onion Filling

- 1 small onion, chopped (about $\frac{3}{4}$ cup)
- 1 tablespoon Essential Everyday® unsalted butter
- $\frac{1}{4}$ teaspoon chopped fresh thyme leaves
- $\frac{1}{4}$ teaspoon crushed red pepper flakes
- $\frac{1}{4}$ cup crumbled blue cheese

Horseradish Cheddar & Bacon Filling

- 4 slices smoked bacon
- $\frac{1}{4}$ cup shredded horseradish Cheddar cheese

Burgers

- $1\frac{1}{2}$ pounds ground round
- 2 tablespoons plain breadcrumbs
- 1 teaspoon salt
- $\frac{1}{4}$ teaspoon ground black pepper
- 4 buns or rolls of choice

Toppings

Baby spinach, arugula, lettuce leaves, tomato slices, avocado slices, red onion slices, sun-dried tomatoes in oil

1. If using, prepare Blue Cheese & Caramelized Onion Filling: In large skillet, cook onion in butter over medium heat 10 to 12 minutes or until onion is tender, stirring occasionally. Stir in thyme and red pepper flakes; let cool. Transfer onion mixture to bowl; stir in blue cheese.

2. If using, prepare Horseradish Cheddar & Bacon Filling: In large skillet, cook bacon over medium heat 10 to 12 minutes or until crisp, turning occasionally; let cool and coarsely chop. Transfer bacon to bowl; stir in cheese.

3. Meanwhile, prepare Burgers: Prepare outdoor grill for direct grilling over medium heat. In large bowl, combine beef and breadcrumbs. Form beef mixture into eight $\frac{1}{4}$ -inch-thick patties; sprinkle with salt and pepper. Evenly divide filling of choice onto center of 4 patties, spreading filling to within $\frac{1}{2}$ inch of edges. Top each with remaining 4 patties. Pinch edges together to seal.

4. Place burgers on hot grill rack. Cover and cook 15 minutes or until internal temperature reaches 155° for medium doneness, turning once. Serve burgers on buns with toppings, if desired.

*Approximate nutritional values per serving
(Blue Cheese & Caramelized Onion): 397 Calories,
22g Fat (11g Saturated), 128mg Cholesterol,
819mg Sodium, 5g Carbohydrates, 1g Fiber, 36g Protein*

*Approximate nutritional values per serving
(Horseradish Cheddar & Bacon): 398 Calories,
22g Fat (10g Saturated), 129mg Cholesterol,
890mg Sodium, 3g Carbohydrates, 0g Fiber, 37g Protein*

chef tip

To make both varieties of stuffed burgers, either cut each filling recipe in half or double the burger recipe to make 8 burgers.