



#MakeItGAP

RECIPES

JALAPEÑO POPPER BURGERS

YIELD: 4

INGREDIENTS:

4 oz. cream cheese, *softened*
1/4 cup sour cream
1/4 cup mayo
1/8 tsp. salt
1/4 tsp. black pepper
1/2 cup shredded mozzarella cheese
3 cups fresh jalapeños, *grilled, seeds removed, chopped finely*
1 lb. ground beef
4 pretzel buns
2 Tbsp. olive oil
4 large lettuce leaves, *washed*
16-20 slices pickled jalapeño

PREPARATION:

In a medium mixing bowl, mix together cream cheese, sour cream, mayo, mozzarella, salt, pepper and grilled chopped jalapeños. Cover and refrigerate until ready to use.

Heat grill to medium-high heat. Divide the beef into four parts and form into patties. Grill burgers 4 to 5 minutes per side or to desired doneness. Remove patties from grill and set aside. Lightly brush inside of buns with olive oil and place on the grill to toast lightly.

Once buns are toasted, remove and place on a platter. Place a lettuce leaf on the bottom part of each bun and top with grilled burger patty. Spread 2-3 tablespoons of jalapeño mixture on top of each burger. Add 4-5 pickled jalapeño slices, tomato slices and then top off with other toasted pretzel bun half.

Serve immediately.

Recipe adapted from crunchycreamysweet.com