



GRILLING

Chipotle Jack Burger

Prep time:

10 minutes

Total cooking time:

15 minutes

Calories:

843 (1 burger)

Ingredients

1/3 lbs ground beef

2 pieces of bacon cooked

1 slice of jalapeno jack cheese

1 tsp red pepper spread -
optional, store bought

1 Tbsp chipotle mayonnaise

¼ cup grilled red onion

Salt

Oil spray

1 brioche bun

Instructions

1. Put a heavy bottom pan over medium high heat. When out, spray with oil to coat.
2. Form ground beef into a patty and season with salt as desired. Place patty into the pan and allow to cook undisturbed for 3-4 minutes and flip over and add cheese. Let cook 2-3 minutes or until desired temperature is reached and cheese is melted. Remove and let rest.
3. Next, place the buns cut side down in the same pan and let them toast lightly. Remove and set on a flat working surface. To build the burger, start by spreading chipotle mayonnaise on the bottom bun. Next, add the burger and top with grilled red onions bacon stripes and if using, spoon red pepper spread on top. Finish by placing the top bun on the burger and serve.