Jalapeno Popper Mega Burgers

Description

If you like a little spice in your food, these big stuffed burgers are for you. Just have plenty of frosty cold drinks on hand to serve with them.

Ingredients

- 1 medium avacado peeled and cubed
- 1 Tomato finely chopped
- 1 small onion finely chopped
- 1 tbsp lime juice
- 1 clove garlic minced
- 2 lbs ground beef
- 4 oz cream cheese
- 1 tbsp steak seasoning
- 4 kaiser rolls

Instructions

In a small bowl, combine the avocado, tomato, onion, 1/4 cup jalapenos, lime juice and garlic; set aside.

Shape beef into eight patties.



Summary

Yield: 4
Prep Time: 30 minutes
Category: Meats
Cuisine: American

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In another bowl, combine the cheeses and remaining jalapenos.

Spoon onto the center of four patties.

Top with remaining patties and press edges firmly to seal; sprinkle burgers with steak seasoning.

Grill burgers, covered, over medium heat for 6-7 minutes on each side or until a meat thermometer reads 160°.

Serve on rolls with lettuce leaves and avocado mixture.