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.



Summary

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

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.

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°.

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Serve on rolls with lettuce leaves and avocado mixture.