Bruschetta Burger

One serving

INGREDIENTS:
☐ 1 French bread bun
☐ 8 oz. of ground Angus beef
☐ ½ tsp. of onion powder
☐ ¼ tsp. of ground black pepper
☐ 1/8 tsp. of salt
☐ 1 oz. of fresh mozzarella (not shredded)
☐ 1 roma tomato
☐ ¼ of a garlic clove
☐ 1/8 tsp. of olive oil
☐ 2 leaves of fresh basil
☐ ½ tsp. of balsamic vinegar

PREPARATION:
For the bruschetta
☐ Dice your roma tomato
☐ Finely chopped your garlic
☐ Cut of the stems from your basil leaves, then chop the leaves
☐ In a medium bowl, mix lightly mix together your tomato, minced garlic, chopped basil, balsamic vinegar, and olive oil
☐ Set aside until you are ready to place on top of burger

For the patty
☐ Pre-heat griddle to medium-high
☐ In a small bowl, combine your seasonings. Stir together the onion powder, pepper, and salt
☐ In a separate medium-sized bowl, mix the Angus beef and the seasonings you just prepared until the seasoning are evenly distributed throughout the beef
Roll the beef into a ball, and gently press and pat it into a patty. Be sure that it is even in uniform, and smooth any cracks with your fingers.

Gently place your patty on the griddle. Grill each side for 5 minutes or until it cooked to your preference. When you are grilling the last side, place a 1 oz. slice of fresh mozzarella on top

For the burger:

Put your bun face down on the dry griddle until it is toasted. Should be about 2-3 minutes

Place the burger with cheese on the bottom piece of your toasted bun

Spoon as much of the bruschetta you made earlier to top the burger

Place the top of the bun on top of everything

Enjoy!