

PESTO MOZZARELLA STUFFED BURGERS

Chef Sue Shea

INGREDIENTS

- 2 lbs. ground chuck
- Salt & pepper to taste
- 3 cups packed fresh spinach
- 1-1/4 cup shredded mozzarella cheese
- 1/3 cup basil pesto (store bought or homemade)
- 6 large hamburger buns
- Sliced sweet onion

MAYONNAISE

- 1/2 cup mayonnaise (light or regular)
- 3 T. chopped oil-packed sun-dried tomatoes
- 2 T. grated fresh parmigiano cheese
- 2 T. chopped capers

DIRECTIONS

Form ground chuck into 12 small patties, flattening to 1/2" thick. Salt and pepper lightly. Set aside and prepare stuffing.

Rinse spinach and place in a dry large saucepan. Cover and cook over medium-high heat 1-2 mins. or until wilted, stirring occasionally. Drain, cool and squeeze out all moisture. Chop and place in a medium bowl. Stir in mozzarella and pesto.

Mound about 1/4 cup packed stuffing in center of 6 patties. Cover with remaining 6 patties and seal edges by pressing firmly with fingers. Gently press center of patties to eliminate mounding. Heat mayonnaise ingredients together in small bowl.

Place buns on grill and toast lightly (about 30-60 seconds).

To assemble burger:

Place burger on bottom bun. Place sliced onion on burger. Spread each top bun with 2-3 T. mayonnaise and place on top. Enjoy!