



Dinner ,Lunch,Natural Cheese

## Colby Jack Stuffed Burgers

Prep time: Cook Time: Servings: 4

### Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Freshly ground black pepper			Each
Green Lettuce for garnish			Each
Salt			Each
Hamburger rolls			4 Each
Large tomato		Sliced	1 Each
Colby Jack Cheese		Shredded	1 Cup
Ground beef			1 1/4 lb.
Mayo			1 Cup
Pesto			2 Tbsp

## **Instructions**

1. Divide ground beef into 4 equal sized rounds.
2. Make 2 equal sized patties out of each round so you have 8 patties total.
3. Place 2 Tbsp. shredded cheese in the middle of 4 of the patties; top with remaining patties, working the ground beef around the edges to seal burgers closed.
4. Season each burger with salt and fresh ground pepper.
5. Grill until cooked through, about 5 minutes per side.
6. While the burgers are cooking, mix together the mayo and pesto in a small bowl.
7. Build each burger on the buns with lettuce, tomato and a pesto mayo.

