



jalapeno cheddar stuffed burgers;

1. (hall-eh-pee-noh cheh-dar stuff'd burh-gurz) *noun*.
Burgers stuffed with a jalapeno cheesy mixture.
2. Produces 6 Servings.
3. Preparation 45 mins.
4. Oven temperature set to 425.

Ingredients;

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|---|----------------------------------|
| 1 lb. lean beef | 2 Tbsp. minced onion |
| salt & pepper | 4 Tbsp. cream cheese |
| $\frac{1}{4}$ c. cheddar cheese, shredded | $\frac{1}{2}$ tsp. garlic powder |
| $\frac{1}{4}$ c. jalapenos, diced | toppings as desired |

Instructions;

1. Preheat a grill pan to medium-high.
2. In a small bowl, combine cream cheese, cheddar cheese, garlic powder, and diced jalapeno.
3. In a separate bowl, combine meat, salt & pepper, and minced onion. Divide meat into 6 even pieces.
4. Take each portion of meat and separate into two pieces, flattening them out and making a small well in the middle. Stuff with the jalapeno-cheese mixture and then top with the other patty, making sure to seal the burgers tightly.
5. Grill burgers over medium heat for 6-7 minutes on each side. If necessary, toss into the oven to further cook.
6. Place on bun and top with toppings, the rest of the cream cheese mixture, tomatoes, lettuce, onions, etc.