

Caprese Burger

Ingredients Needed for Caprese Burgers

- 1 package Aunt Millie's Hearth Brioche Hamburger Buns
- 1 pound ground beef
- 1 teaspoon garlic powder
- ½ teaspoon black pepper
- ½ teaspoon salt
- 12 ounces fresh mozzarella, cut into 8 slices
- 1 cup prepared pesto
- 8 slices tomato



Directions | Yield: 8 servings of Caprese Burgers

- 1. Preheat the grill to medium-high heat.
- 2. Gently combine ground beef, garlic powder, black pepper, salt, and shape into 4 patties.
- 3. Grill patties for 6-8 minutes on each side, topping with mozzarella the last few minutes of cooking. Thermometer should register 165°F.
- 4. Remove patties from the grill and place on a bun. Top with desired amount of pesto and tomato.
- 5. Serve and enjoy your Caprese Burger!

