Cabo Beach Cheeseburger



Recipe by ©Kraft Foods

Serves: 4

Prep time: 15 minutes

Grilling time: 8 to 12 minutes

Ingredients

- 1 pound lean ground beef
- 4 slices bacon
- 4 slices pepper jack cheese
- 4 kaiser rolls, split
- 1/4 cup chipotle-flavored reduced fat mayonnaise
- 1 Hass avocado, cut into 12 slices
- 1/2 cup coarsely chopped fresh cilantro leaves

Instructions

- 1. Prepare the grill for direct cooking over medium-high heat (400° to 500°F).
- 2. Shape the ground beef into 4 patties. Grill the patties over *direct medium-high heat*, 4 to 6 minutes on each side, or until done (160°F). Meanwhile, cook the bacon as directed on package.
- 3. During the last minute of grilling time, place a slice of cheese on top of each patty to melt.
- 4. Spread the rolls with mayonnaise, and then top each with a cheeseburger, a slice of bacon, avocados, and cilantro.



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