



Caprese Burger

Oscar · 29/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

30 mins

Description

I am always looking for fun flavors to add to a plain burger I came up with this Caprese burger recipe after having a delicious Caprese salad Be sure to use fresh basil and the marinated tomatoes are a must

Ingredients

- - 1 tablespoon balsamic vinegar - 1 tablespoon extra virgin olive oil - salt and pepper to taste - 4 thick slices tomato - 1 ½ pounds lean ground beef - 1 tablespoon tomato paste - ¼ cup chopped fresh basil - ¼ cup grated Parmesan cheese - 1 clove garlic
- minced - ¼ teaspoon black pepper - 4 ounces fresh mozzarella cheese
- sliced - 4 hamburger buns
- split

Instructions

1. Whisk balsamic vinegar
2. oil
3. salt
4. and pepper in a small bowl. Pour over tomato slices to marinate. Preheat an outdoor grill for medium-high heat and lightly oil the grate. Mix ground beef
5. tomato paste
6. basil
7. Parmesan cheese
8. garlic
9. and 1/4 teaspoon pepper in a large bowl. Form beef mixture into 4 equal patties. Cook on the preheated grill until the burgers are cooked to your desired degree of doneness
10. about 5 minutes per side for well done. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C). Top each burger with mozzarella cheese; allow to melt. Serve on hamburger buns with marinated tomato slices.