Pico de Gallo Cheese Burger

April 18th, 2023

Making the perfect hamburger is a balance between art and science. Adding Pico de Gallo to your ground beef adds a nice flavor that creates the perfect Southwestern Burger. For a Keto version of this recipe, simply replace the hamburger bun with a lettuce wrap.

Ingredients:

24 Ounces Ground Beef

6 Ounces Pico de Gallo (drained of all liquid)

1/8 Teaspoon Garlic Powder

1 Pinch Salt

1 Teaspoon Olive Oil

4 Pepper Jack Cheese Slices

4 Roma Tomatoes, diced

Hamburger fixin's, including

4 Hamburger Buns

Lettuce

Red Onion, thinly sliced

Pickles, thinly sliced

Standard Condiments

Directions:

Thoroughly mix the Pico de Gallo, the Garlic Powder, and the Salt into the Ground Beef.

Add the Ground Beef to the Pico de Gallo mix. Blend until thoroughly incorporated.

Divide the Hamburger mixture into 4 patties, 6 ounces each.

Form and shape each patty.

Place a large sauté pan over medium-high heat. Add a sprinkle of Olive Oil to the pan.

Don't let the Oil smoke.

Arrange each Patty in the pan so that they are not touching. Instead of overcrowding the pan, it may be necessary to cook in batches.

Grill for 2 minutes. Do not use the spatula to press down the Patties, just allow them to cook.

Lid and grill another 3 minutes.

Turn each patty, and grill for another 4 or 5 minutes. Again, do not use the spatula to press down the Patties, just allow them to cook.

Add a Cheese Slice over each patty and lid again.

Cook until the cheese is melted, about 1 minute.

Remove the Hamburger Patties from the pan. Build the Cheese Burgers, using the desired condiments and burger fixin's.