

Kraft

DELUXE

MAYO



PIMENTO SMASH BURGER

Main Course

Prep: 25 min

Cook: 25 min

Yield: 4 servings

INGREDIENTS

- **1 cup** Kraft Shredded Cheddar Cheese
- **1 lb** lean ground beef
- **¼ cup** Kraft Deluxe Mayo
- **4 (4 inch)** hamburger buns
- **1 tbsp** finely chopped pimentos
- **8** Claussen Kosher Dill Burger Slices

DIRECTIONS

1. Mix cheese, mayo and pimentos until blended; set aside.
2. Heat large heavy skillet or griddle over medium-high heat. Meanwhile, roll meat into 8 balls.
3. Add half the meat to hot skillet; flatten each ball with back of spatula into 4-inch patty. Cook 3 min.; turn patties. Spread tops of patties evenly with half the cheese mixture, adding about 1 tbsp. cheese mixture to each patty. Cook additional 3 min. or until burgers are done. Remove cooked burgers from skillet; cover to keep warm.
4. Repeat with remaining meat and cheese mixture.
5. Place 4 topped burgers in single layer on plate; cover with remaining burgers, topped sides up.
6. Place buns, cut sides down, in hot skillet. Cook 30 sec. to 1 min. or until lightly toasted. Transfer buns to plate. Fill buns with stacked burgers and pickles to make 4 sandwiches.

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AWAY FROM HOME