

IC | BIOLOGIQUE  
O RITES

RECIPE | TOMATOES

# ORGANIC BRUSCHETTA BURGERS



PURE-FLAVOR.COM

# ORGANIC BRUSCHETTA BURGERS

Recipe created by *Amber Bogardus*



INGREDIENTS

## FOR THE BRUSCHETTA:

- 1 dry pint Pure Flavor® Organic Juno® Bites Red Grape
- Tomatoes, quartered
- 1-2 **tbsp** organic garlic, minced
- 1 **tbsp** organic olive oil
- 6-8 fresh organic basil leaves, chopped
- Salt & pepper, to taste

## FOR THE BURGERS:

- 1 lb organic ground beef
- 2 **tbsp** organic balsamic glaze
- 1 **tbsp** organic onion, minced
- 1 **tbsp** organic olive oil
- 2 **tsp** organic garlic powder
- 1 **tsp** organic thyme
- 4 slices organic buffalo mozzarella, thick sliced
- 4 organic ciabatta rolls, split
- 1 organic garlic clove, cut in half
- Salt & pepper, to taste
- Fresh basil leaves, optional

DIRECTIONS

- 1 Preheat your grill to medium-high heat, or 400° F.
- 2 Prepare the bruschetta by adding the tomatoes, garlic and basil to a bowl. Gently stir, drizzle the olive oil a little at a time into the mixture and season to taste with salt and pepper. Cover and allow to chill in the fridge for 30 minutes while you prepare the burgers.
- 3 Season the ground beef with onion, garlic powder, thyme, salt and pepper. Press the ground beef into 4 patties. Grill the patties for 4 minutes on either side.
- 4 Gently rub each side of the ciabatta buns with a garlic clove and brush a light layer of olive oil. Season lightly with salt and pepper. While the burgers are finishing cooking, gently toast the ciabatta buns on the grill.
- 5 Before taking the patties off the grill, add the thick slices of cheese and allow it to melt slightly.
- 6 Build the burgers by adding a few basil leave to the bottom of the bun, top with patty, a spoonful of fresh bruschetta, a drizzle of balsamic glaze and top with the other half of the bun.



**38 min**

30 min  
PREP.

8 min  
COOKING



4



easy