



RECIPE | TOMATOES

# ORGANIC BRUSCHETTA BURGERS



38 min

30 min  
PREP.

8 min  
COOKING



4



easy

## INGREDIENTS

Recipe created by Amber Bogardus

### 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  
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 leaves 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.

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