



### TOTAL TIME

35 minutes

### PREP TIME

20 minutes

### COOK TIME

15 minutes

### SERVES

4

### COOKING LEVEL

Easy

## RECIPE | TOMATOES



# PESTO BURGER WITH GRILLED TOMATOES ON-THE-VINE

### INGREDIENTS

1 lb Pure Flavor® Tomatoes on-the-Vine, sliced  
1.5 lb ground beef (or turkey)  
4 slices mozzarella cheese  
½ red onion, sliced  
4 leaves of romaine lettuce  
4 hamburger buns  
¼ cup pesto  
2 tbsp olive oil  
1 tbsp garlic powder  
Salt and pepper for seasoning

### DIRECTIONS

1. In a large bowl, combine ground beef and garlic powder. Shape meat into 4 large hamburger patties and season with salt and pepper.
2. Slice tomatoes, brush with olive oil and season with salt and pepper.
3. Grill hamburgers on medium-high heat for 15 minutes, turning once after 7-8 minutes.
4. Add sliced tomatoes to grill, cook until they begin to soften and there are grill marks, about 7 minutes.
5. Place hamburger patties on buns and top each patty with cheese, pesto, red onion slices, a leaf of lettuce and grilled tomatoes.



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