



# PESTO BURGER

Big enough to feed a team or your own bottomless hunger

## INGREDIENTS

- 1 cup fresh basil leaves
- 2 cloves garlic
- 3/4 cup bread crumbs
- 2 tbsp parmesan, grated
- Pepper to taste
- 3 tbs extra virgin olive oil
- 2 pounds ground beef
- 1/4 cup parmesan, grated
- 2 tbsp pine nuts, toasted
- 8 buns, sliced
- 1 egg, beaten
- 1/2 - 3/4 cup marinara sauce
- 8 slices mozzarella
- Salt and pepper to taste

## DIRECTIONS

1. Pesto: In a food processor mix the basil leaves, garlic cloves, toasted pine nuts, parmesan, fresh ground black pepper and olive oil. Combine all the ingredients until chunks are gone.
2. Combine the pesto, ground beef, parmesan, bread crumbs, salt, pepper and egg. Mix until all the ingredients are combined. Break into 8 even burgers.
3. Grill the burgers on high heat, covered, about 8 to 10 minutes - flip once. During the last few minutes of grilling, toast your buns and top each with a slice of mozzarella, covering again to melt. Move them to the sliced buns and top with a spoonful of marinara sauce and other burger toppings (onion, lettuce, tomato, etc).