

CAPRESE BURGER

BALSAMIC MAYONNAISE

- 1 cup Hellmann's® Real Mayonnaise
- 2 Tbsp Balsamic vinegar
- 2 Tbsp Garlic, roasted, minced

TOP THE BURGER WITH ROASTED TOMATO AND BASIL

- 1 cup Balsamic Mayonnaise, prepared
- 10 ea Ground beef patties
- 10 ea Ciabatta bread, square, split and toasted
- 10 slices Mozzarella, fresh
- 20 ea Heirloom tomato, roasted, sliced

1. Balsamic Mayonnaise - Combine all ingredients and chill.
2. Cook patty to desired doneness and melt cheese on top.
3. Top the burger with roasted tomato and basil.
4. Spread Balsamic Mayonnaise on roll.
5. Build the burger.

ADDITIONAL INFORMATION

Serving Size

4