

## **CHEESEBURGER WITH GRILLED ARTICHOKE**

### **DIJON MAYONNAISE**

- 1 Cup Hellmann's® Real Mayonnaise
- 4 Tbsp Dijon mustard

### **BURGER**

- 10 ea Ground beef patties
- 10 ea Kaiser rolls
- 2 3/4 cups Pecorino cheese
- 1 1/4 cups Dijon Mayonnaise, recipe below
- 4 3/4 cups Baby spinach, roughly chopped
- 1 1/2 cups Green onions, grilled
- 1 3/4 cups Artichoke hearts, grilled

### **DIJON MAYONNAISE**

1. Combine ingredients. Reserve.

### **BURGER**

2. Cook patty to desired doneness and melt cheese on top.
3. Spread Dijon Mayonnaise on roll.
4. Add the patty with melted cheese.
5. Top patty with the baby spinach, green onions, artichoke hearts and bun top.

### **ADDITIONAL INFORMATION**

**Ingredients**

[• 1 1/2 cups Green onions, grilled](#), [• 1 1/4 cups Dijon Mayonnaise, recipe below](#), [• 1 3/4 cups Artichoke hearts, grilled](#), [• 1 Cup Hellmann's® Real Mayonnaise](#), [• 10 ea Kaiser rolls](#), [• 2 3/4 cups Pecorino cheese](#), [• 4 3/4 cups Baby spinach, roughly chopped](#), [• 4 Tbsp Dijon mustard](#), [10 ea Ground beef patties](#), [Dijon Mayonnaise](#)

**Course**

[Dinner](#), [Entrees](#), [Lunch](#)

**Cuisine**

[American](#), [BBQ](#)

**Category**

[Burgers](#)

**Serving Size**

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