



Open Hawaiian Beef Burgers

15 MINUTES | SERVES: 6

INGREDIENTS

- 6 Peppercorn Extra Lean Beef Burgers
- Olive oil cooking spray
- 6 slices cheddar cheese
- 6 slices fresh pineapple or canned pineapple rings (drained)
- 6 slices wholemeal bread, toasted
- 12 butter lettuce leaves
- 2 tomatoes, sliced

PREPARATION

1. Preheat BBQ grill or plate to medium. Flatten each burger slightly.
2. Spray grill with cooking oil and cook each burger on each side for 2 minutes or until cooked through, topping each with a piece of cheese for the last 1 minute of cooking.
3. Meanwhile, add the pineapple rings to the BBQ grill. Cook on each side for 1 minute.
4. Put toast slices on plates. Top each with lettuce, pineapple, an Extra Lean Beef Burger and tomato.