



Grilled Fajita Burgers

Recipe and photo from www.biggreenegg.com.

Recipe courtesy of Nature's Own Bread.



Ingredients:

- 4 Whole Wheat Sandwich Rolls
- 1/2 small red bell pepper, cut in strips
- 1/2 small green bell pepper, cut in strips
- 1/2 small onion, cut in wedges
- 2 teaspoons vegetable oil
- 1 lb lean ground beef
- 2 tablespoons dry fajita or Mexican seasoning

Directions:

Set EGG (or grill) for direct cooking at 350°F/177°C.

In medium bowl, mix bell peppers and onion with oil. Spoon into Half Moon Grill and cook for 15 minutes or until tender, stirring occasionally. Meanwhile, mix ground beef and fajita seasoning.

Form 4 patties, about 1/2 inch thick. Add to EGG; cook 8 to 10 minutes or until no longer pink in center and interior temperature reaches 160°F/71°C.

If desired, toast rolls during last minute of grilling. Place burgers in rolls and top with vegetables. Makes 4 serving.

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