



Cheeseburgers

Cooper® Sharp Taco Crunch Cheeseburger



SLICE



Serves: 8



Prep Time: 5 min



Cook Time: 16 min



Total Time: 21 min

Ingredients

- 2 pounds ground beef (80/20)*
- 1 packet taco seasoning mix
- 8 hamburger buns
- 8-16 slices Cooper® Sharp White cheese
- Guacamole
- Chunky salsa
- Tortilla chip strips
- Lettuce, shredded (optional)

Directions

1. In a large bowl, combine ground beef with taco seasoning until well mixed. Divide ground beef into 8 equal portions, about 4 ounces each for a 1/4-pound burger.
2. Cut buns in half.
3. In a medium skillet, toast the cut side of the rolls (if desired) with a small amount of butter. Remove from skillet and set aside.
4. Grill burgers 5-8 minutes on each side or until desired doneness. Place a slice (or two) of Cooper® cheese on top of each burger and grill until cheese is melted. Remove from grill.
5. On the bottom portion of each bun, dollop a generous helping of guacamole. Add a spoonful of chunky salsa. Add some shredded lettuce if desired. Add the cheese-topped burger, then top with tortilla chip strips. Cap it off with the top of the bun, serve and enjoy!

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.