



## JALAPENO AND CREAM CHEESE STUFFED BEEF BURGERS

Chef Sharon Visagie, Capsicum Durban  
campus

### Ingredients

- \* 180g seeded and chopped jalapeno peppers
- \* 20g washed and chopped coriander leave
- \* 50g finely chopped red onion
- \* 225g medium fat cream cheese
- \* 900g lean ground beef
- \* 8 fresh burger buns, split
- \* Lettuce and tomato slices to dress

### Method

In a bowl, stir together the jalapenos, red onion, coriander and cream cheese. Divide the ground beef into 16 portions and pat out each one to a 6mm thickness. Spoon some of the cream cheese mixture onto the centre of eight of the patties. Top with the remaining patties, pressing the edges together to seal. Pre-heat a grill pan on medium heat. When hot, lightly oil the pan and cook for about 7 minutes on each side or until done to your liking, taking care not to press down on the burgers as they cook as this will make the cheese ooze out. Serve on freshly toasted buns with fresh lettuce and slices of tomato and a side of fries.