

FROM THE RENZI KITCHEN

Smoked Stuffed Gouda Burgers

Ingredients

- #11340 • 8 oz Fresh Angus Burger
- #24981 • 0.75 oz Sliced Smoked Gouda Cheese
- #92275 • Durkee Kosher Salt (GF), *to taste*
- #68258 • Durkee Ground Black Pepper, *to taste*
- #88204 • Baby Spinach, *divided*
- #88161 • Jumbo Red Onions, *divided*
- #56102 • Dijon Mustard, *divided*
- #10364 • Brioche Roll 4"
- #34120 • Sweet Potato Fries 3/8" XL, *divided*



Instructions

Pull burger patty apart to expose the middle and fill with cheese, then form the burger meat back around the cheese. Heat grill to medium high heat. Grill burgers to desired doneness. Serve with spinach, red onion and Dijon mustard on a brioche roll.

**Recipe adapted from [Schweid & Sons](#)*