

Stacy's® The Everything Cheeseburger

Ingredients

- 3/4 cup finely ground Stacy's® Tomato & Basil Pita Chips
- 2 eggs
- 1 ½ lbs lean ground beef
- 1/2 tsp salt
- 1/2 tsp black pepper
- 2 tbsp everything bagel seasoning
- 4 oz brick-style cream cheese, softened
- 2 tbsp barbecue sauce
- 2 tbsp Dijon mustard
- 2 tbsp ranch dressing
- 2 tbsp chopped dill pickle
- 1 clove garlic, minced
- 6 slices American cheese
- 6 everything seasoning bagels, split
- 6 leaves lettuce
- 6 slices tomato
- 6 rounds red onion
- 18 slices dill pickle

How to make it

1. In large bowl, mix together 3/4 cup ground Stacy's® Tomato & Basil Pita Chips, eggs, ground beef, salt and pepper. Divide into 6 portions and shape into 1/2-inch-thick patties. Season with everything bagel seasoning.
2. Preheat grill to medium-high heat; grease grates well.
3. In medium bowl, stir together cream cheese, barbecue sauce, Dijon, ranch dressing, pickle and garlic for special sauce schmear; set



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 min	20 min	40 min	6

Made with

aside.

4. Grill burgers, flipping once, for 12 to 14 minutes or until well-marked, cooked through and instant-read thermometer registers 160°F when inserted into thickest part of burgers.
5. Top each burger with cheese slice and grill for 30 to 60 seconds or until starting to melt.
6. Meanwhile, grill bagels for 30 to 60 seconds or until lightly toasted.
7. Spread schmear on both cut sides of bagels. Assemble burgers in bagels with lettuce, tomato, onion and pickles. Serve with more Stacy's® Tomato & Basil Pita Chips on the side.