



Cheese-Stuffed Burgers with Bacon

READY IN



25 min.

SERVINGS



25

CALORIES



77 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 8 slices oscar mayer bacon cooked
- 4 hamburger buns
- 0.3 cup a.1. original sauce divided
- 4 singles kraft
- 1 lb ground beef lean
- 4 lettuce leaves

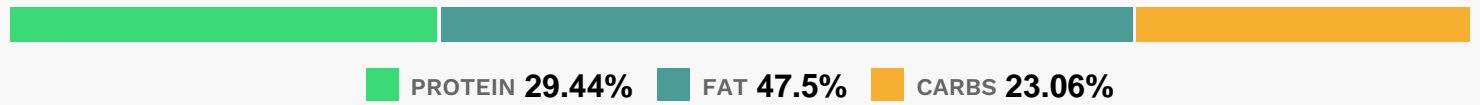
Equipment

- grill

Directions

- Heat grill to medium heat.
- Mix meat and 2 Tbsp. steak sauce; shape into 8 (1/4-inch-thick) patties. Fold each Singles into quarters; place on 4 patties. Top with remaining patties; pinch edges together to seal.
- Grill patties 5 to 7 min. on each side or until done (160F), placing buns, cut-sides down, on grill grate the last 2 min.
- Fill buns with lettuce, burgers, remaining steak sauce and bacon.

Nutrition Facts



Properties

Glycemic Index:2.48, Glycemic Load:2.06, Inflammation Score:-2, Nutrition Score:3.3343478078428%

Nutrients (% of daily need)

Calories: 77.11kcal (3.86%), Fat: 3.97g (6.11%), Saturated Fat: 1.4g (8.77%), Carbohydrates: 4.34g (1.45%), Net Carbohydrates: 4.18g (1.52%), Sugar: 1.1g (1.22%), Cholesterol: 15.92mg (5.31%), Sodium: 124.11mg (5.4%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 5.54g (11.08%), Selenium: 6.47µg (9.24%), Vitamin B3: 1.58mg (7.91%), Vitamin B12: 0.46µg (7.59%), Zinc: 1.07mg (7.12%), Vitamin A: 290.45IU (5.81%), Phosphorus: 55.6mg (5.56%), Vitamin B6: 0.1mg (4.9%), Vitamin B1: 0.07mg (4.54%), Iron: 0.73mg (4.06%), Vitamin B2: 0.06mg (3.51%), Potassium: 92.94mg (2.66%), Manganese: 0.05mg (2.61%), Folate: 8.83µg (2.21%), Magnesium: 6.92mg (1.73%), Vitamin B5: 0.16mg (1.56%), Calcium: 14.41mg (1.44%), Copper: 0.02mg (1.22%)