

CopyCat Applebee's Bruschetta Burger

Ingredients

1 pound lean Ground Beef
3 teaspoons Montreal Steak Spice
1 Egg
1/4 cup Oatmeal
6 Focaccia Bread
1 tablespoon Mayonnaise
1 tablespoon Basil Pesto
Mozzarella Cheese
6 -12 tablespoons Tomato Bruschetta Topping (See recipe below)

Tomato Bruschetta Topping:

2 Tomatoes, diced
4 tablespoons Parmesan Cheese, shredded
2 tablespoons Olive Oil
1 Garlic Clove, minced
1/8 teaspoon Seasoning Salt
2 tablespoons Balsamic Vinegar
1 teaspoon Basil, chopped
1/8 teaspoon Oregano, chopped
1 tablespoon green onion, chopped

Directions

Combine ground beef, steak spice, egg and oatmeal. Form into patties.

Grill patties over medium heat turning frequently for approximately 5 minutes per side.

On one half of the Focaccia bread spread the mayonnaise and top with mozzarella cheese. Heat bun until cheese is melted.

Place the cooked burger patty atop the side of the bun with the mozzarella cheese on it.

Top the burger patty with basil pesto followed by Tomato Bruschetta Topping – 1-2 tablespoons to taste.

Tomato Bruschetta Topping::

Combine everything and mix well.