



Spinach Dip Stuffed Sliders

Using Spinach & Cheese Dip



Makes:
24 Sliders



Total Cook Time:
60 Minutes

Ingredients:

- 2 lb** Ground Beef
- 8 oz** Blount's Spinach and Cheese Dip (Item#35482)
- 6 slices** Mozzarella Cheese, cut in 4
- about 3** Roma tomatoes, sliced (need 24 slices)
- 1 head** Butter Lettuce
- 24** Brioche Slider Buns

Cooking Instructions:

1. Set oven to broil on low.
2. Divide 6 ounces of Blount's Spinach Dip into 24 portions, saving 2 ounces for later. Put the 24 portions into the freezer for 30 minutes.
3. Divide the ground beef into 24 portions
4. After Blount's Spinach Dip has slightly hardened up, flatten the ground beef and add the slightly frozen dip into the center of the beef.
5. Gently fold the edges of the beef around the dip until the dip is completely covered and the sides are sealed.
6. Heat oil in a sauté pan over medium high heat for 3 minutes and then add the stuffed burger.
7. Pan fry for 4 minutes on each side or until juices run clear.
8. Add the precut slices of mozzarella cheese to each burger.
9. Put the burgers into the preheated oven and broil until the cheese is melted, about 1 minute.
10. Spread the remaining dip onto the topside of the bun. Lay the butter lettuce and slices of Roma tomatoes on the bottom bun.
11. Add the cheesy stuffed burger onto the tomato and top with the other side of the bun. Enjoy!

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