

Krautburger

- Prep Time: 40 minutes
- Cook Time: 20 minutes
- Total Time: 1 hour
- Servings: 8 Burgers



Ingredients:

- 1 pound 80% Lean Ground Beef
- 1/2 onion, chopped
- 1/4 head of cabbage, shredded
- 2 tablespoons Chef's Cupboard Onion Soup Mix
- 2 tablespoons Tuscan Garden White Vinegar
- 1 teaspoon Stonemill Iodized Salt
- 1 teaspoon Stonemill Ground Black Pepper
- 2 16-ounce packages Bake House Creations Jumbo Buttermilk Biscuits
- 8 slices Happy Farms Deli Sliced Cheddar Cheese
- 1/2 cup Countryside Creamery Unsalted Butter, melted

Directions:

1. Preheat oven to 375°.
2. In a large sauté pan, brown ground beef and onion; drain fat. Add cabbage, soup mix, vinegar, salt and pepper and sauté for 5-7 minutes or until cabbage is softened. Reserve mixture.
3. In a large mixing bowl, knead biscuit dough for 5-8 minutes. Roll out dough on a floured surface to 1/3-inch thickness. Cut into 4x4-inch squares.
4. Spoon 2 tablespoons beef mixture onto each square and top with 1 slice of cheese. Fold all 4 corners together and pinch to seal.
5. Transfer krautburgers, seam side down, to a parchment lined baking sheet and cover with plastic wrap. Allow to rest for 15-20 minutes in a warm spot.
6. Brush each burger with melted butter and bake for 15-20 minutes or until biscuit is lightly browned.

TIP: For easier rolling, allow biscuits to warm to room temperature.



Recipe Courtesy of:
ALDI Test Kitchen