



BBQ Bacon-Habanero Burger

Recipe by Kraft




Prep Time
25
min.

Total Time
25 min.

Servings
4 servings

What You Need

 Save-A-Lot
30 Triangle Dr
SAINTE GENEVIEVE, MO
63670

1 lb. lean ground beef



Ground Beef 80% Lean
1 lb for \$2.99 thru 09/19



1/4 cup HEINZ BBQ Sauce Classic Sweet & Thick

4 KRAFT Big Slice Hot Habanero Cheese Slices

4 drained canned pineapple rings

4 hamburger buns

4 slices OSCAR MAYER Bacon, cooked, broken in half

1 cup shredded lettuce



Lettuce Head
\$0.79 thru 09/16



Make It

Heat grill to medium heat.

Shape ground beef into 4 (1/2-inch-thick) patties. Grill 5 to 6 min. on each side or until medium doneness (160°F), brushing with barbecue sauce for the last few minutes.

Top burgers with cheese; grill 1 min. or until melted. Meanwhile, add pineapple rings and buns, cut sides down, to grill; cook 1 to 2 min. or until buns are lightly toasted. Remove buns from grill. Turn pineapple; grill an additional 1 to 2 min. or until heated through.

Fill buns with cheeseburgers, pineapple, bacon and lettuce.

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Kitchen Tips

Serving Suggestion

For added color and texture, serve with cut-up fresh vegetables and a piece of your favorite fresh fruit to round out the meal.

Variation

Prepare using BULL'S-EYE Original Barbecue Sauce and/or thin fresh pineapple rings.

Nutrition

Servings

4 servings

Nutritional Information

Serving Size 4 servings

AMOUNT PER SERVING

Calories 430

Total fat 20g

Saturated fat 8g

Cholesterol 95mg

Sodium 550mg

Carbohydrate 30g

Sugars 9g

Protein 32g

% Daily Value

Vitamin A 4 %DV

Vitamin C 10 %DV

Calcium 6 %DV

Iron 20 %DV

* Nutrition information is estimated based on the ingredients and cooking instructions as described in each recipe and is intended to be used for informational purposes only. Please note that nutrition details may vary based on methods of preparation, origin and freshness of ingredients used.