



Steakhouse Cheeseburgers

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

- 1/4 cup chopped tomatoes
- 1 Tbsp. MIRACLE WHIP Light Dressing
- 1/4 cup A.1. Thick & Hearty Sauce, divided
- 1 lb. extra-lean ground beef



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



- 1/4 cup chopped onions



Onions Yellow/ Brown
\$0.99 thru 09/19



- 4 KRAFT 2% Milk Singles

- 1 French bread baguette (16 inch), cut lengthwise, then crosswise in half

Make It

Heat grill to medium heat.

Combine tomatoes, dressing and 1/2 tsp. steak sauce.

Mix meat, onions and remaining steak sauce; shape into 4 (1/2-inch-thick) oval patties.

Grill patties 4 to 5 min. on each side or until done (160°F); top with 2% Milk Singles. Add bread, cut-sides down, to grill. Grill 1 min. or until Singles are melted and bread is lightly toasted.

Fill bread with cheeseburgers; top with tomato mixture.

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Kitchen Tips

Substitute

Substitute KRAFT Barbecue Sauce for the steak sauce.

How to Shape Burgers

Use a fork to shape the burgers rather than your hands. They'll be juicier and less compacted after cooking.

Nutrition

Servings

4 servings

Nutritional Information

Serving Size 4 servings

AMOUNT PER SERVING

Calories	430
Total fat	10g
Saturated fat	4.5g
Cholesterol	75mg
Sodium	1070mg
Carbohydrate	49g
Dietary fiber	2g
Sugars	7g
Protein	32g

% Daily Value

Vitamin A	6 %DV
Vitamin C	4 %DV
Calcium	25 %DV

Iron	25 %DV
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* 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.