

Grilled Onion Cheddar Burger with Avocado Aioli



WITH OUR JALAPENO INFUSED & SOLA STELLA EVOO

Ingredients

Grilled Onion Cheddar Burger

- 1 pound ground beef
- 1 large red onion, sliced into rings
- 4 burger buns
- 4 slices cheddar cheese
- Salt and pepper, to taste
- Sola Stella EVOO to grill
- *any additional toppings you desire

Avocado Aioli:

- 1 ripe avocado
- 2 tablespoons Jalapeno Infused Olive Oil
- 1 tablespoon lemon juice
- 1 clove garlic, minced
- Salt and pepper, to taste



Notes

Directions

1. Preheat your grill to medium-high heat.
2. In a bowl, combine the ground beef with salt and pepper. Mix well and shape the meat into four patties. Set aside.
3. In a separate bowl, mash the ripe avocado with a fork until smooth. Add the minced garlic, lemon juice, Jalapeño Olive Oil, salt, and pepper. Mix until well combined. Set aside.
4. Brush both sides of the red onion rings with Sola Stella EVOO. Place the onion rings on the preheated grill and cook for about 5-6 minutes per side, until they are tender and have grill marks. Remove from the grill and set aside.
5. Brush the burger patties with Sola Stella on both sides. Place them on the grill and cook to your liking. During the last minute of cooking, place a slice of cheddar cheese on top of each patty to melt.
6. While the patties are cooking, lightly toast the burger buns on the grill for about 1-2 minutes until they are slightly crisp.
7. Assemble the burgers by spreading avocado aioli on the bottom half of each bun. Place a burger patty with melted cheese on top of the aioli. Add a few grilled onion rings on top of the patty. Finally, place the top half of the bun on top.