

Sandwiches

Loaded Nacho Burgers

Pam Wilkinson - Tracy, CA

Pillsbury Bake-Off 45th Contest 100 Winning Recipes

Servings: 8

Preparation Time: 45 minutes

Start to Finish Time: 45 minutes

Bake Time: 13 minutes

1/2 cup (about 25 chips) nacho-flavored tortilla chips, crushed
1 can (16.3 oz) Pillsbury Grands! Homestyle refrigerated buttermilk biscuits
3/4 cup mild banana pepper rings, drained and sliced
1 pound lean (at least 80%) ground beef
3/4 cup nacho cheese sauce or dip
1/4 teaspoon McCormick chili powder
1/4 teaspoon McCormick's ground cumin
2 ounces cream cheese, softened
1/4 cup red onion, finely chopped
1/3 cup seeded tomato, diced
1/4 cup cooked bacon, crumbled
1 medium ripe avocado, pitted, peeled and diced

Preheat oven to 350 degrees.

Place the crushed nacho chips in a shallow dish. Press both sides of each biscuit into the crushed chips. Bake the biscuits on an ungreased cookie sheet for 13 to 17 minutes or until golden brown. Remove from the cookie sheet to a cooling rack.

Meanwhile, finely chop enough banana pepper rings to equal 1/4 cup.

In a large bowl, mix the ground beef, 1/4 cup of the nacho cheese sauce, 1/4 cup of the chopped banana peppers, chili powder and cumin. Shape the mixture into eight patties, 3 1/2 inches in diameter.

In a nonstick skillet, cook the patties over medium-high heat for 5 to 7 minutes, turning once, or until a meat thermometer inserted in the center of the patties reads 160 degrees.

In a small microwaveable bowl, microwave the remaining 1/2 cup of the nacho cheese sauce on HIGH for 30 to 45 seconds or until warm. Stir.

Split the biscuits. Lightly spread the cream cheese on the cut sides of the biscuit halves. Top the bottom of each biscuit with a burger patty, nacho cheese sauce, onion, tomato, bacon, avocado, remaining banana pepper rings and the biscuit tops.

Per Serving (excluding unknown items): 69 Calories; 6g Fat (79.8% calories from fat); 3g Protein; 1g Carbohydrate; trace Dietary Fiber; 14mg Cholesterol; 139mg Sodium. Exchanges: 1/2 Lean Meat; 0 Vegetable; 1 Fat.