



4 hamburger buns

1 pound ground beef

1 teaspoon Worcestershire sauce

1 teaspoon Dijon mustard

Salt & Pepper

1 red bell pepper cut into strips

Mozzarella cheese cut into slices

2 small tomatoes, sliced

Fresh basil leaves

Olive oil

Garlic powder

Place the ground beef in a bowl. Add the Worcestershire sauce and mustard. Season with salt and pepper. Mix well and form 4 patties.

Heat the grill. Clean the grids and oil them with a wad of soaked paper towel. Place the burger on the grill at medium heat. Place the pepper strips on the grill and cook for about 5 minutes. Cook the burger for 7 to 8 minutes and flip. Place some pepper strips on the patty topped with basil leaves. Cover with the Mozzarella cheese and cook for an extra 7 to 8 minutes, until burger is cooked through and cheese melts.

Brush the insides of the rolls with olive oil and sprinkle some garlic powder on them. Place them face down on the grill for 2 to 3 minutes until toasted.

Assemble your burger by placing the patty on the bottom slice of bread. Top the burger with extra basil leaves and a slice of tomato. Cover with the remaining bun and serve. Enjoy!

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