



# Kimchi Cheddar Burgers

– Makes 2 servings –

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## Ingredients

- 1 tablespoon sesame oil
- 1 tablespoon Sriracha
- 1 tablespoon soy sauce
- 1 pound ground beef
- 2 ounces Cabot **Extra Sharp Cheddar**, sliced or **Extra Sharp Cracker Cuts**
- 2 tablespoons Cabot **Plain Lowfat Greek Yogurt**
- ½ teaspoon soy sauce
- 1 tablespoon Sriracha
- 2 burger buns
- ¼ cup mild kimchi

\*For added convenience use any flavor of Cabot's ready-to serve **Cracker Cuts**.

## Directions

Prep: 5 mins | Cook: 15 mins | Total: 20 mins

**COMBINE** first 3 ingredients in a small bowl. Shape beef into 2 patties.

**PLACE** patties over a medium-hot grill; brush with sesame oil mixture. Cook 5 minutes; brush with remaining mixture. Continuing cooking patties 5 minutes per side until desired degree of doneness (at least 10 minutes). Just before removing from grill, top with Cheddar and let melt.

**COMBINE** Greek Yogurt, ½ teaspoon soy sauce and 1 tablespoon Sriracha in a small bowl. Spread over cut-side of top burger buns. Layer patties on bottom burger buns. Top with kimchi and bun tops.

## Nutrition Facts

**Servings 2:**

**Calories:** 800

% Daily Value

<b>Total Fat:</b> 52g	80%
<b>Saturated Fat:</b> 20g	100%
<b>Cholesterol:</b> 185mg	62%

<b>Sodium:</b> 1850mg	77%
<b>Carbohydrates:</b> 27g	9%
<b>Dietary Fiber:</b> 4g	16%
<b>Protein:</b> 56g	
<b>Calcium:</b> 319mg	30%