

Marinara Burgers

Preparation time: 30 min

Difficulty: Easy

Ingredients

- Arugula or spinach: 2 oz
- Black pepper: 1 tsp
- Brioche buns: 4
- Cloves garlic, minced: 2
- Crushed red pepper flakes: ½ tsp
- Extra Virgin Olive Oil: 2½ tsp
- Fresh basil leaves, torn: ½ cup
- Ground beef: 2 lbs
- Italian seasoning: 1 tsp
- Mayonnaise: ¼ cup
- Mozzarella cheese: 4 slices
- Oregano: 1 tsp
- Red wine vinegar: 1 tbsp
- Salt: 2 tsp
- Sugar: 1 tsp



Preparation

Behold - the official Italian burger of summer. Using our Pomì Crushed Tomatoes with Onion Sauce Starter, you can create a heavenly roasted tomato and onion, garlic-infused mayo in a snap!

Directions:

1. To make the marinara, mix all the marinara ingredients in a bowl and set aside.
2. To make the garlic aioli, heat a skillet over medium heat and drizzle with olive oil. Add the garlic and cook 1-2 minutes, until fragrant. Move the cooked garlic and oil to a bowl and mix with mayo, salt, and pepper. Set aside.
3. To make the burger patties, add the burger meat and all spices into a bowl and mix until well combined. Then form four 8 oz burger patties (or you can make more smaller patties if you'd like). Grill the burger patties over medium-high heat to desired doneness. Add the mozzarella in the last 2 minutes of cooking in order for it to melt.
4. Toss the arugula/spinach with red wine vinegar and pepper. Toast the brioche buns with butter. Then, when ready to assemble, spread the top and bottom buns with the garlic aioli. On the bottom bun, add the arugula/spinach, the burger patty with mozzarella, 2-3 tablespoons of marinara, and basil. Crown the burger with the top bun and enjoy.

For this recipe we used:

Crushed Tomatoes with Onion 1 Box

