



Salami Provolone Burger with Bacon and Cheese Spuds

Prep Time: 10 minutes Cook Time: 25 minutes

SERVES 4

Ingredients:

- 1 ½ lb. ground beef
- 1 teaspoon salt-free garlic/herb seasoning
- 4 slices provolone cheese
- 8 slices Deli hard salami
- 1/3 cups roasted red pepper (chopped) bruschetta topping
- 2 tablespoons chopped black olives
- 8 teaspoons creamy peppercorn dressing, divided
- 4 hamburger buns

Steps:

1. Preheat grill. Form meat into four patties; sprinkle with seasoning. Place patties on grill; grill 3-4 minutes on each side or until meat is 160°F.
2. Top each patty with 1 slice cheese and 2 slices salami; let stand to melt cheese. Combine bruschetta topping and olives.
3. Spread 2 teaspoons peppercorn dressing on inside of buns. Place patties on bottom halves of buns; top each with 2 tablespoons olive mixture. Assemble burgers and serve.

Bacon and Cheese Spuds

Ingredients:

- 12 frozen thick-cut seasoned potatoes (or waffle fries)
- 1 cup shredded Italian –blend cheese
- 1/3 cup peppered bacon pieces
- ¼ cup creamy peppercorn dressing

Steps:

1. Preheat oven to 450°F. Cook potatoes following package instructions.
2. Combine remaining ingredients. Top potatoes with cheese mixture; bake 2-3 minutes or until cheese melts. Serve.