

Grilled stuffed burger with Charcoal Log and grilled vegetables

Informations

People : 4

Preparation : 30 min.

Cooking time : 15 min.



Ingredients

- 400 g Charcoal Log
- 500 g ground meat
- 30 g mustard
- 4 pickles
- 100 g oat flakes
- 1/2 onion
- 2 garlic cloves
- 2 eggs
- A pinch of salt and pepper
- A bit of chopped parsley
- 100 g of flour
- 3 bell peppers

Preparation steps



1. Mix the ground meat with chopped pickles, onions, and garlic.
2. Add the eggs, mix everything with the oat flakes and parsley. Season the meat with salt and pepper.
3. Form oval meatballs and fill the center with cheese.
4. Flatten the meatballs to form steaks.
5. Coat the burgers with flour on all sides and sear on the grill over high heat.
6. Then lower the temperature and cook for about 10 minutes.
7. Wash the bell peppers, cut them into slices, and grill on both sides. Season the grilled peppers.
8. Arrange everything on a plate.

? **Tip** : for a vegetarian version, couscous can be used instead of meat.