



Chili cheeseburgers



Ingredients

- 3 Henri Willig Organic Chili cheese
- 1 Hamburger bun or as here, an Italian bun
- 1 (vegetarian) burger
- 0.5 large onion
- 0.5 tomato
- 1 lettuce leaf (or more as desired)
- 2 bacon slices
- Sauces as desired

Preparation

A homemade chilli cheeseburger is the most delicious, right?

Of course, you can also opt for a vegetarian variant, in which case you leave out the bacon and use vegetarian burgers.

Preparation:

Slice onion into rings and tomato into slices

Fry the onion rings until nicely coloured

Fry the burgers in a hot pan until almost done, then put slices of cheese on top so they melt a little extra. We used chilli cheese here for a spicy burger.

Cut open the buns and top with the lettuce leaves and the burger. Top with the tomato, bacon, onion rings and favourite sauces.

Close the bun and your burger is ready!