



Bacon Cheeseburger Waffles

20
minutes
or less

INGREDIENTS

1 (16-oz.) canned Hy-Vee refrigerated jumbo biscuits
2 tbsp plus 1 pinch Hy-Vee gourmet burger seasoning, divided
1 lb 80% lean ground beef
4 slices Hy-Vee fully cooked hickory-smoked bacon, divided
Hidden Valley smokehouse ranch sauce
Hy-Vee American cheese
Lettuce, for serving
Tomato, for serving
Red onion, for serving

PREPARATION

- 1** Preheat waffle maker with lightly greased grids to high heat. Lightly sprinkle biscuits with gourmet burger seasoning. Arrange 4 biscuits, each on a section of the waffle grid; cook for 5 to 6 minutes or until golden. Repeat with remaining 4 biscuits.
- 2** Gently mix together ground beef and gourmet burger seasoning; form into 4 patties. Cook patties in waffle maker, one at a time, for 4 to 6 minutes or until 160°. Top each with 2 slices bacon; cook for 1 minute more.
- 3** To assemble, spread half of the biscuits with ranch sauce. Top with bacon-topped burgers, cheese, lettuce, tomato, red onion, and remaining biscuits.

NUTRITION FACTS

Calories: 670
Total Fat: 37g
Saturated Fat: 15g
Trans Fat: 1.5g
Cholesterol: 90mg

Sodium: 2130mg
Carbohydrates: 52g
Sugar: 19g
Protein: 27g