



Boursin and Prosciutto Burger

INGREDIENTS

¼ cup Boursin garlic and fine herbs cheese spread
¼ cup La Quercia Nduja prosciutto spread
4 Hy-Vee seasoned pub burger hamburger patties
4 pieces Hy-Vee Bakery focaccia bread, cut into 4x4-inch squares and split
optional toppers, such as: lettuce leaves, sliced tomatoes, and/or red onions
½ cup Terrapin Ridge Farms pesto aioli, divided
Safie's deli-style hot pickles, for serving

PREPARATION

- 1** Prepare a charcoal or gas grill with greased grill grates for direct cooking over medium-high heat (400°). Meanwhile, stir together prosciutto spread and garlic and herb cheese in a small bowl; set aside.
- 2** Place burgers on grill. Grill 14 to 16 minutes, flipping once halfway through, or until burgers reach 165°. Remove from grill; tent with foil and keep warm.
- 3** Place split focaccia halved on grill grates. Grill 30 seconds to 1 minute or until lightly toasted. Remove from grill.
- 4** Spread 2 tablespoons prosciutto mixture onto bottom layer of focaccia; top with sliced red onions, grilled burger patties, and desired toppers such as lettuce leaves and sliced tomatoes. Spread 2 tablespoons pesto aioli onto sliced side of focaccia top. Place focaccia top onto burger sandwich. Serve with a side of hot pickles, if desired.
- 5**