

## **Avocados from Peru Beef Burger**

Makes 4 servings

## **Ingredients:**

2 lbs 98% lean ground beef

½ tsp garlic powder

½ sweet onion, minced

1 Tbsp reduced sodium Worcestershire sauce

Sea salt and black pepper to taste

4 whole wheat buns

2 tomatoes, sliced

2 ripe Avocados from Peru

1 onion, sliced

Lettuce or spinach

## Instructions:

Halve, peel and pit avocados. Cut into slices. In a medium bowl, add beef, garlic powder, onion, Worcestershire sauce, salt and pepper. Using a large wooden spoon or your hands, mix until combined. Form into 4 patties. Heat a large skillet over medium. Cook patties for about 5 minutes, or until well browned. Flip patties. Cook for an additional 5 minutes, or until internal temperature reaches 160 F. Transfer burgers to buns. Top with tomato, avocado slices, onion and lettuce. Serve.

For more recipe ideas, go to Costco.com and search: Quick & Easy

