ZIPPY BEER SLIDERS

Gluten Free, Higher Fiber, Lower Saturated Fat

Serves: 8 (Serving= 1 burger)

Nutrition (per serving)

Calories: 194 Total Carbohydrate: 19

Total Fat: 7 g Dietary Fiber: 3 g Protein: 17 g Saturated Fat: 2 a

Sodium: 369 mg

Ingredients

- 1/3 cup red bell pepper, chopped
- ½ cup onion, chopped
- ½ cup reduced fat shredded Mexican cheese
- 1/8 cup light beer (choose gluten free beer for GF version)
- 2 Tablespoons Worcestershire sauce (make sure aluten free for GF version)

- 2 teaspoons chili powder
- 1 teaspoon garlic powder • 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1 pound 93/7 lean ground beef
- 8 whole wheat dinner rolls or mini-buns (choose gluten free buns for GF version)



Directions

- 1. In a bowl, combine the first ten ingredients and shape into eight patties.
- 2. Turn grill on medium-high heat.
- 3. Spray grill with nonstick cooking spray right before placing burgers on the grill.
- 4. Grill hamburgers over medium high heat for 4-5 minutes on each side or until thermometer reads 160 degrees.
- 5. Serve on whole wheat buns or rolls with lettuce, tomatoes, pickles or whichever vegetables and condiments you prefer!

