

# Goat Cheese Stuffed Lamb Burgers

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*These goat cheese stuffed lamb burgers are a delicious way to liven up any barbecue! Savory and tender lamb meat is stuffed with a mixture of goat cheese and herbs for a truly inspired burger that is like no other. Serve on a pretzel roll piled with caramelized onions for an amazing treat.*

## Ingredients:

1 tsp olive oil  
½ c. diced onion  
2 lb ground lamb  
1 egg  
1 c. bread crumbs  
1 clove garlic, minced  
4 tsp salt  
1 Tbsp pepper  
4 oz goat cheese  
1 Tbsp olive oil  
1 Tbsp basil leaves  
1 Tbsp oregano

## Directions:

1. In small skillet heat olive oil over medium heat. Add onions and cook until soft and translucent, about 5 minutes.
2. In large bowl combine lamb, egg, bread crumbs, garlic, salt and pepper. Stir in onion and gently combine. Divide into 6 parts and roll into balls. Set aside.
3. In small bowl combine goat cheese, olive oil, basil, and oregano. Cover, and chill for 5-10 minutes.
4. Make a small indentation in the middle of each meatball. Fill the indentation with a heaping tablespoon of the goat cheese mixture and gently pull the meat patty around the cheese, enclosing it in the lamb, and shaping into a burger patty. Repeat until all lamb and cheese have been used.
5. Grill or cook patties on preheated grill or hot skillet until no longer pink in center, and well done, about 8 minutes per side. Serve as desired.

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