

Kobe or Not Kobe Burger

Servings: 1

INGREDIENTS

- 8 oz Kobe beef burger
- ¼ t seasoning salt
- onion, julienned
- green pepper, julienned
- mushrooms, sliced ¼-in thick
- 1 ea Amoroso steak roll
- ½ oz margarine, melted
- 2 sl Wisconsin Swiss cheese
- 1 ea green lettuce leaf

PREPARATION

Season Kobe beef with seasoning salt, and let sit for 10 minutes before thinly slicing. On a preheated flattop grill, cook vegetables and sliced beef in margarine. Cook meat until desired doneness. Brush steak roll with margarine and toast on griddle. Top with cheese, allowing cheese to completely melt. Remove bun from griddle. Use a long spatula to transfer vegetable meat mixture to bun with cheese facing out. Serve immediately with lettuce.

Chef: Chad Miller • **Restaurant:** Red Robin Restaurants • **Location:** Allentown, PA

