



## Meatless Cheeseburgers with Tangy Tomato Jam



This recipe calls for:

### Traditional Pasta Sauce

Prep time

**17 minutes**

Cook time

**18 minutes**

Servings

**4**

### Ingredients

#### Tangy Tomato Jam

- 2 tablespoons olive oil
- 1 tablespoon butter
- 1 large yellow onion, halved, thinly sliced (about 3 cups)
- 1/4 teaspoon each kosher salt & ground black pepper
- 1/4 cup balsamic vinegar
- 1 jar (24 ounces) RAGÚ® Simply Traditional Sauce, divided

## **Burgers**

8 plant-based refrigerated burger patties (1/4 pound each)  
8 slices Colby-Jack cheese  
8 hamburger buns, split, toasted  
2 cups loosely packed baby arugula

### **Instructions**

1. Heat grill to medium-high.
2. Heat oil and butter in large nonstick skillet on medium-high heat. Add onions, salt and pepper; cook for 10 min., or until softened. Add vinegar; cook 2-3 min. or until onions begin to caramelize, and liquid is mostly evaporated. Reduce heat to medium; stir in 2 cups sauce. Remove from heat; cool.
3. Meanwhile, grill burger patties 3-4 min. on each side or until cooked through (165°F). Brush both sides of patties with remaining sauce and top with cheese during last 2 min. of cooking. Fill buns with burgers, Tangy Tomato Jam and arugula.

**Tips:** Leftover Tangy Tomato Jam makes a great sandwich spread or crostini topper. Look for refrigerated plant-based burger patties in the fresh meat section of the supermarket.