

# CALIFORNIA BURGER WRAPS

Preparation: **10** mins. | Cooking: **30** mins. | Servings: **4**

## INGREDIENTS

8 Bibb lettuce leaves  
1 lb. lean ground beef (90% lean)  
1/2 medium ripe avocado, cut into 8 slices  
1/3 cup crumbled feta cheese  
1/4 cup chopped red onion  
2 tbsp. Miracle Whip Light  
1/2 tsp. salt  
1/4 tsp. pepper  
Chopped cherry tomatoes (optional)



## INSTRUCTIONS

In a large bowl, combine beef, salt and pepper, mixing lightly but thoroughly. Shape into eight 1/2-in.-thick patties. Grill burgers, covered, over medium heat or broil 3-4 in. from heat until a thermometer reads 160°, 3-4 minutes on each side. Place burgers in lettuce leaves. Combine feta and Miracle Whip; spread over burgers. Top with avocado, red onion and if desired, tomatoes.