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Champp's Firehouse Burger ♦♦

The Champp's Firehouse Burger is a classic American burger with a spicy twist. It is made with a juicy beef patty, topped with melted pepper jack cheese, jalapenos, and a fiery chipotle mayo. This burger is perfect for those who love a little heat in their meal. It is best enjoyed with a side of crispy fries and a cold beverage.

Recipe Type: Standard

Prep Time: 10 mins

Cook Time: 15 mins

Total Time: 25 mins

Recipe Yield: 300 grams

Number of Servings: 4

Serving Size: 75 g

Ingredients

400 g	Beef Patty
100 g	pepper jack cheese
50 g	Jalapenos
4 pieces	burger buns

50 g chipotle mayo

Directions

Step 1

Preheating

Preheat the grill or stovetop griddle.

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Grilling

Form the beef patties into 4 equal-sized rounds.

Prep Time: 5 mins

Cook Time: 10 mins

Step 3

Grilling

Grill the patties for 4-5 minutes per side, or until desired doneness.

Prep Time: 0 mins

Cook Time: 10 mins

Step 4

Top each patty with pepper jack cheese and allow it to melt.

Prep Time: 0 mins

Cook Time: 2 mins

Step 5

Grilling

Toast the burger buns on the grill or in a toaster.

Prep Time: 0 mins

Cook Time: 2 mins

Step 6

Spread chipotle mayo on the bottom half of each bun.

Prep Time: 0 mins

Cook Time: 0 mins

Step 7

Place a patty on each bun, top with jalapenos, and cover with the top half of the bun.

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 450 kcal

Fat: 28 g

Protein: 25 g

Carbohydrates: 25 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	25 g	147.06%	147.06%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	25 g	45.45%	50%
Fibers	2 g	5.26%	8%
Sugars	3 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	8 g	N/A	N/A
Saturated Fat	12 g	54.55%	70.59%
Fat	28 g	100%	112%
Cholesterol	80 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	10 iu	1.11%	1.43%
Vitamin C	20 mg	22.22%	26.67%
Vitamin B6	1 mg	76.92%	76.92%
Vitamin B12	3 mcg	125%	125%
Vitamin E	2 mg	13.33%	13.33%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	800 mg	34.78%	34.78%
Calcium	20 mg	2%	2%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Iron	15 mg	187.5%	83.33%
Potassium	400 mg	11.76%	15.38%
Zinc	4 mg	36.36%	50%
Selenium	30 mcg	54.55%	54.55%

Recipe Attributes

Seasonality

Fall

Kitchen Tools

Slow Cooker

Blender

Grill

Cuisines

Italian

Diet

Anti-Inflammatory Diet

Nutritional Content

Low Calorie

Course

Appetizers

Main Dishes

Side Dishes

Desserts

Drinks

Breads

Salads

Soups

Snacks

Sauces & Dressings

Cultural

Chinese New Year

Cinco de Mayo

Diwali

Meal Type

Lunch

Dinner

Snack

Difficulty Level

Easy

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