



## Green Chile Cheeseburgers

 Vegetarian

READY IN



50 min.

SERVINGS



4

CALORIES



760 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

### Ingredients

- 2 anaheim chiles
- 4 large brioche hamburger buns
- 2 tablespoons butter melted
- 4 boston lettuce leaves
- 4 servings canola oil for grilling
- 0.5 teaspoon ground cumin
- 1 large heirloom tomatoes sliced
- 1 juice of lime

- 4 servings kosher salt and freshly cracked pepper black
- 4 servings mayonnaise for serving, if desired
- 4 servings olive oil extra-virgin
- 2 poblano chiles
- 3 serrano chiles
- 1 vidalia onion peeled roughly chopped
- 1 vidalia onion sliced
- 8 slices cheddar white
- 2 pounds ground brisket ()
- 2 pounds ground brisket ()

## Equipment

- food processor
- bowl
- paper towels
- oven
- grill
- broiler

## Directions

- Preheat the broiler to high.
- Place the chiles on a roasting tray with the garlic and onions.
- Drizzle with olive oil, season with salt, pepper and cumin and then place under the broiler to cook, 5 to 7 minutes. Once the skins have blistered and the onions have slightly charred around the edges, remove from the oven.
- Let cool slightly, then remove and discard the skins of the large chiles, along with the seeds and stems.
- Place the chile flesh, onions and garlic in a food processor.
- Add the lime juice and pulse 5 to 6 times to roughly chop the vegetables up; do not over chop as you want the salsa to be chunky and still have lots of texture where you can see



(39.18%), Phosphorus: 378.98mg (37.9%), Vitamin A: 1885.79IU (37.72%), Folate: 116.19µg (29.05%), Manganese: 0.54mg (26.97%), Vitamin B2: 0.45mg (26.54%), Vitamin B1: 0.38mg (25.57%), Vitamin B6: 0.49mg (24.5%), Fiber: 5.13g (20.53%), Zinc: 2.81mg (18.74%), Potassium: 569.81mg (16.28%), Iron: 2.81mg (15.6%), Magnesium: 55.5mg (13.88%), Vitamin B3: 2.75mg (13.75%), Copper: 0.24mg (11.87%), Vitamin B12: 0.7µg (11.6%), Vitamin B5: 0.55mg (5.48%), Vitamin D: 0.34µg (2.29%)