



# chipotle burgers with creamy coleslaw

If you can stand the heat and want to get out of the kitchen, it's time to go outside and get grilling these fiery fantastic Chipotle Burgers. Infused with smoky chipotle peppers, adobo sauce and cumin, these tasty beef burgers are topped with a kickin' creamy coleslaw and a spicy special sauce. Yes Siree, spice up your life and bring on the heat with these easy and delicious Southwestern-style burgers.

SERVES: 4



julie albert & lisa gnat

## ingredients

### Chipotle Burgers

- 1½lbs ground beef
- 1 canned chipotle pepper in adobo sauce, chopped
- 2 tsp adobo sauce
- 1 tsp kosher salt
- ½ tsp ground cumin
- ¼ tsp freshly ground black pepper

### Creamy Coleslaw

- 4 cups shredded coleslaw mix
- ½ cup mayonnaise
- 2 tbsp chopped fresh Italian flat leaf parsley
- 2 tsp fresh lime juice
- ½ tsp adobo sauce
- ½ tsp ground cumin
- ½ tsp chili powder
- ¼ tsp kosher salt
- ¼ tsp freshly ground black pepper

### Special Sauce

- ¼ cup sour cream
- ¼ cup salsa
- 2 tbsp mayonnaise
- 1 tsp fresh lime juice
- 1 tsp sugar
- ¼ tsp ground cumin
- ¼ tsp chili powder

- 4 hamburger buns
- 2 tomatoes, sliced
- 1 avocado, sliced

## directions

1. For the hamburgers, preheat grill to medium-high heat. Place ground beef, chopped chipotle pepper, adobo sauce, salt, cumin and pepper in a large bowl. Mix all ingredients together using your hands, taking care not to handle the meat too much. Form the meat into 4-6oz. patties. Lightly oil the grilling surface and place patties on the preheated grill. Cook for about 6-8 minutes per side, depending on desired doneness. Remove from grill.
2. For the coleslaw, while the burgers are cooking, in a large bowl, combine coleslaw, mayonnaise, parsley, lime juice, adobo sauce, cumin, chili powder, salt and pepper. Toss to combine well. Set aside until ready to assemble burgers.
3. For the burger sauce, in a medium bowl, whisk together sour cream, salsa, mayonnaise, lime juice, sugar, cumin and chili powder until well combined.
4. To assemble the burgers, spread the burger sauce onto the insides of the top and bottom of the buns. Place a layer of coleslaw on the bottom bun followed by the cooked burger, a large slice of avocado, a tomato slice, another layer of coleslaw and the top bun. Serve immediately.

*"It requires a certain kind of mind to see beauty in a hamburger bun."*

— RAY CROC, MCDONALD'S FOUNDER

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