

Southwestern Chipotle Burger

Tired of traditional Pally Up™ recipe?

Spice it up with a southwestern twist. Season Pally Up™ with spicy chipotle mayonnaise and avocados; add a little lime juice for that extra zing.

Serves 6

Step 1 BURGER

1 packet (or 3/4 cup, firmly pressed) *Pally Up™* Burger Mix
1/4 cup water
3 large eggs
4 tablespoons oil
1/2 cup Panko bread crumbs
1/2 teaspoon salt
1/2 teaspoon coarsely ground black pepper
1 tablespoon Chipotle seasoning
1/2 cup finely minced onion
2 fresh garlic cloves—chopped

Directions: Mix above ingredients together. Drop 1/3 cup of above prepared Burger mixture in well-oiled skillet and brown each side until golden.

Step 2 MAYO SPREAD

3 tablespoons Arriba Roasted Chipotle Salsa
3 cup mayonnaise
2 tablespoon fresh lime juice
4 fresh garlic cloves—minced
1 tablespoon sugar
Salt and pepper to taste

Directions: Mix the above Spread ingredients together and set aside.

Step 3 PICO DE GALLO

8 Roma tomatoes peeled and diced
1 large onion—chopped fine
1 cup chopped cilantro
2 tablespoon canned jalapeno-minced
2 tablespoon lime juice
1 tablespoon sugar
Salt and pepper to taste
1 tablespoon oil

Directions: Mix together



Slice 2 Avocados
Spread 1 tablespoon mayo mixture on butter-toasted Portuguese Roll. Place cooked Burger on bun and top with avocado slices and Pico de Gallo.

Step 4 THE FINISHING TOUCH

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