



## PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

### MEXICAN BURGERS

1 pound ground beef

½ pound chorizo

½ cup crumbled queso fresco or cotija +  
more for serving

¼ cup fresh chopped cilantro

1 tablespoon cumin

2 teaspoons diced chiles in adobo

1 teaspoon garlic powder

1 egg

Kosher salt

Fresh cracked pepper

Olive oil (for browning buns and cooking  
burgers)

#### **For serving:**

4-6 brioche buns

Easy Pico de Gallo

Creamy Avocado Sauce

Chipotle Slaw

1. Add beef, chorizo, queso fresco, cilantro, cumin, chiles in adobo, garlic powder, egg and a large pinch of salt and pepper.
2. Use your hands to combine everything together but be careful to not overmix.
3. Gently form 4-6 burger patties from the burger mixture and set them aside.
4. Heat about a tablespoon of oil in large sauté pan over medium heat.
5. Toast buns in batches, placing them cut side down in oil. Cook for 1-2 minutes or until the cut side of the bun is crisp and slightly golden brown. Set aside.
6. Heat 1-2 tablespoons oil in large sauté pan over medium high heat. Cook burgers for about 3-4 minutes per side or until they form a dark brown crust on each side.

7. Assemble burgers by spreading a thin layer of Avocado Sauce across the bottom bun. Then place the burger on top. Top that with Chipotle Slaw, Pico de Gallo, and a sprinkle of crumbled queso fresco. Add the top bun and enjoy!

Makes 4 – 6 servings.

## AVOCADO SAUCE

2 avocados, pitted and diced	Juice of 2-3 limes
¼ cup sour cream	Kosher salt, to taste
¼ cup fresh cilantro leaves	Splash of water

1. Add avocado, sour cream, cilantro, lime juice, a large pinch of salt, and a splash of water to a food processor.
2. Process until it forms a smooth, creamy consistency.
3. Season to taste with salt and enjoy!  
Makes 8 servings.

## CHIPOTLE SLAW

½ cup sour cream (or plain full fat Greek yogurt)	2 teaspoons diced chiles in adobo
3 tablespoons lime juice	2 teaspoons honey
Zest of 1 lime	Kosher salt
2 tablespoons mayonnaise	Fresh cracked black pepper
2 tablespoons fresh chopped cilantro	12 oz. broccoli slaw

1. To a medium bowl add sour cream, lime juice, lime zest, mayonnaise, cilantro, chiles in adobo, honey, and a large pinch of salt and pepper. Whisk until combined.
2. Add broccoli slaw and stir to combine until everything is well coated in the dressing.

Makes 8 servings.

*Recipe by: Kylie*

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