



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

MINI CHIMICHURRI BURGERS

3 cups finely shredded cabbage OR 1 package (10 ounces) angel hair cole slaw mix

1 pound lean beef ground round

1 large egg, lightly beaten

¼ cup chopped fresh cilantro

¼ cup chopped onion

1 teaspoon chili powder

1 teaspoon ground cumin

1 teaspoon seasoned salt

2 teaspoons fresh lime juice

¼ cup ketchup

¼ cup mayonnaise

12 dollar rolls, split

1 avocado, halved, seeded, peeled & sliced

12 tomato slices

12 slices (about 1 oz. each) Monterey jack cheese

1. Bring large pot of water to a boil over medium high heat. Add cabbage; remove from heat and let stand for 5 minutes. Drain well; set aside.
2. Crumble beef into large mixing bowl. Add egg, cilantro, onion, chili powder, cumin, seasoned salt, and lime juice; mix until combined.
3. Divide into 12 equal portions and shape into small patties.
4. Place on grill pan over medium-high heat. Reduce heat to medium. Cook until internal temperature is 165 degrees, about 2-3 minutes per side.
5. In small bowl, stir together ketchup and mayonnaise until well mixed. Spread cut sides of rolls with ketchup mixture.
6. Place burger on bottom half of each roll. Top each with avocado, tomato, cooked cabbage, cheese and top half of roll.

Make 12 mini burgers

