



Chimichurri Burger

Ingredients Needed for Chimichurri Burgers

- 1 package Aunt Millie's Stadium White Hamburger Buns
- 1 pound ground beef
- 1 teaspoon garlic powder
- ½ teaspoon black pepper
- ½ teaspoon salt
- 8 ounces queso fresco, cut into 4 slices
- Cilantro aioli, recipe below
- Chimichurri vinaigrette, recipe below
- Lettuce, tomato, red onion (optional)



Cilantro Aioli

- 4 tablespoons fresh lime juice
- 1 garlic clove, peeled
- ½ teaspoon hot sauce
- 1 teaspoon Dijon mustard
- 1 cup fresh cilantro leaves
- 1 cup light mayonnaise
- Salt and freshly ground black pepper

Chimichurri Vinaigrette

- ½ cup extra-virgin olive oil
- ¼ cup red wine vinegar
- 2 teaspoons chopped garlic
- ½ teaspoon dried red pepper flakes
- ⅓ cup fresh cilantro leaves, chopped
- ⅓ cup fresh oregano leaves, chopped
- salt and pepper, to taste

Directions | Yield: 8 servings of Chimichurri Burgers

1. Preheat the grill to medium-high heat.
2. Gently combine ground beef, garlic powder, black pepper, salt, and shape into 4 patties. Set aside.
3. For the cilantro mayo: Blend all Ingredients in a food processor except mayonnaise and salt and pepper. Process until cilantro is fine. Add mayonnaise and process just until blended. Season with salt and pepper.
4. For the chimichurri vinaigrette: Mix the olive oil, vinegar, garlic, red pepper flakes, cilantro, and salt and pepper to taste.
5. Grill patties for 6-8 minutes on each side, topping with queso fresco the last few minutes of cooking. Thermometer should register 165°F.
6. Serve and enjoy your Chimichurri Burger!

