



Southwest Burger

Ingredients Needed for Southwest Burgers

- 1 package Aunt Millie's Hearth Brioche Hamburger Buns
- 1 pound ground beef
- 2 teaspoons taco seasoning
- $\frac{1}{3}$ cup salsa
- $\frac{1}{4}$ cup guacamole
- $\frac{1}{4}$ cup sour cream
- 3 slices jalapeño jack cheese
- 1 tomato, diced
- 1 can green chilis
- 1 bag of Lettuce, shredded
- French fried onion rings



Directions | Yield: 8 servings of Southwest Burgers

1. Mix together ground beef, taco seasoning and salsa. Shape into 3 burgers
2. Grill on medium heat in foil for 6-8 minutes each side.
3. Meanwhile mix together sour cream and guacamole.
4. Top burgers with cheese, grill an additional 2 minutes to melt cheese.
5. Place burger on bun, top with green chilies, diced tomatoes, french fried onions, and shredded lettuce.
6. Spread sour cream/ guacamole mixture on top of bun and place on top of burger.
7. Serve and enjoy your Southwest Burger!

