

Eat Happy Kitchen

Anna Vocino

# HATCH GREEN CHILI BURGERS

*(Yields 5-6 burgers)*

- 1 pound ground beef
- 1 4-ounce can diced roasted Hatch green chiles, drained (or use freshly roasted if you can get them)
- 1/2 sweet onion, finely diced or pureed in a food processor
- 2 teaspoons yellow mustard
- 1/2 teaspoon salt
- 1/2 teaspoon freshly ground pepper
- 1/2 teaspoon cumin
- 1/3 cup grated Monterey Jack or sharp cheddar cheese, finely chopped, plus additional cheese for garnish
- 1 egg
- 2 tablespoons olive oil
- Avocado, sliced for garnish

In a large mixing bowl, combine the ground beef, Hatch chiles, onion, mustard, salt, pepper, cumin, cheese, and egg. Using your hands, mix ingredients well. Form into flat burger patties, place on a plate. Heat olive oil to medium high heat in a large, flat-bottomed sauté pan or grill pan until pan is hot and oil is shimmering. Carefully transfer burger patties onto pan as they will be moist and might want to break. Cook 4-5 minutes each side until cooked to desired doneness. Make sure to gently flip the patties so as not to break them. Serve burgers immediately, garnished with additional cheese and avocado slices, if desired.

*\*Recipe and photo originally published at [annavocino.substack.com](http://annavocino.substack.com).*