

Hatch Green Chile Cheeseburger
With Hatch Green Chile



THE FRESH CHILE COMPANY RECIPE

Ingredients:

- 1 pound ground beef
- 4 slices of cheddar cheese
- 4 hamburger buns
- 1/2 cup Pure Hatch Green Chile
- 1/2 tsp Salt
- 1/2 tsp Hatch Table Seasoning
- Lettuce, tomato, and onion for toppings (optional)

Instructions:

- Preheat a grill or grill pan over medium-high heat.
- Divide the ground beef into four equal portions and shape each into a patty.
- Season the patties with salt and hatch table seasoning.
- Grill the patties for 3-4 minutes per side or until they are cooked to your desired level of doneness.
- During the last minute of cooking, place a slice of cheddar cheese on top of each patty to melt.
- Toast the hamburger buns on the grill until lightly golden.
- To assemble the burgers, place a patty on the bottom bun, followed by a spoonful of Pure Hatch Green Chile, lettuce, tomato, and onion if desired.
- Top with the remaining bun and serve immediately.