




ZESTY CHIPOTLE CHEDDAR BURGERS

 **SERVINGS** 8
PREP TIME 5 mins
COOK TIME 10 mins

INGREDIENTS

- Non-Stick Aluminum Foil
- 8 slices your favorite Deli Style Sliced Chipotle Cheddar Cheese
- 2 pounds lean ground beef
- 2 cups medium salsa, divided
- 1 cup finely crushed tortilla chips, divided
- 1 cup chopped green onions, divided
- 1 tablespoon garlic salt
- 1 tablespoon chili powder
- 8 hamburger buns, split

DIRECTIONS

1. **Heat the Grill:** Set your grill to medium-high. While it's heating up, poke several holes in a piece of non-stick foil using a grilling fork to allow juices to drain. Set the foil aside for grilling.
2. **Mix the Patties:** In a large bowl, combine the ground beef with 1 cup of salsa, crushed tortilla chips, chopped green onions, garlic salt, and chili powder. Mix everything thoroughly, then shape the mixture into 8 evenly sized patties, about 4 inches across and half an inch thick.
3. **Grill the Burgers:** Lay the foil on the grill with the dull, nonstick side facing up. Place the patties directly on the foil and cook uncovered for about 5 minutes on each side, or until the centers are fully cooked.
4. **Toast the Buns:** While the burgers are finishing up, toast the hamburger buns lightly on the grill if desired. During the last minute of cooking, add a slice of cheese to each patty so it melts before removing from the heat.
5. **Assemble the Burgers:** Place the cooked patties on the toasted buns. Top each with a spoonful of the remaining salsa, a few extra tortilla chips for crunch, and a sprinkle of green onions. Serve hot.

