

Southwest Burger

Yield: Serves 4 (serving size: 1 burger)

Ingredients

1½ cups water
2 ancho chiles (can substitute ¼ tsp ancho chili powder or more to taste)
1 Tbsp olive oil, divided
2 garlic cloves
1 tsp sugar
½ tsp dried oregano
½ tsp ground cumin
¼ tsp freshly ground black pepper
1# 90% lean ground sirloin
¾ tsp kosher salt, divided
2 medium nopales (cactus paddles)
½ cup shredded peeled jicama
3 Tbsp cilantro leaves
3 Tbsp fresh lime juice
4 (1½-ounce) hamburger buns, toasted

Preparation

1. Combine 1½ cups water and chiles in a microwave-safe bowl; microwave on high 2 minutes. Let stand 15 minutes. Remove chiles; discard liquid. Stem and seed chiles. Combine chiles, 1 tsp oil, and garlic in a mini food processor; process until smooth. Combine chile mixture, sugar, and next 4 ingredients (through beef) in a medium bowl. Stir in ¼ tsp salt. Divide beef mixture into 4 equal portions. Gently shape each into a ½-inch-thick patty.
2. Using a knife, remove needles from nopales, peel and chop to measure 1 cup. Heat a medium skillet over medium-high heat. Add the remaining 2 tsp oil; swirl to coat. Add nopales; sauté 3 minutes or until tender.
3. Combine nopales, jicama, cilantro & juice in a small bowl; sprinkle with remaining ¼ tsp salt.
4. Place patties on heated grill rack coated with cooking spray; grill 3 minutes. Carefully turn patties; grill 3 minutes or until desired degree of doneness. Place 1 patty on bottom half of each bun; top each serving with ¼ cup jicama mixture and top half of bun.

