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# Fiesta Burgers

*The Essential Southern Living Cookbook*

Servings: 8

Preparation Time: 15 minutes

Start to Finish Time: 50 minutes

**1 1/3 cups chopped seeded tomato**

**1/4 cup finely chopped onion**

**1/4 cup taco sauce**

**1 can (4.25 ounce) chopped green chilies, drained**

**2 pounds ground round**

**2 tablespoons Worcestershire sauce**

**1/2 teaspoon ground cumin**

**1/4 teaspoon onion powder**

**1/4 teaspoon garlic powder**

**8 green lettuce leaves**

**8 hamburger buns, split and roasted**

In a bowl, combine the tomato, onion, taco sauce and green chilies. Cover and chill for 30 minutes.

Preheat the broiler.

In a bowl, combine the ground round, Worcestershire sauce, cumin, onion powder and garlic powder. Mix well. Divide the mixture into eight equal portions, shaping each into a four-inch patty.

Broil for 4 minutes on each side or until no longer pink in the center.

Place a lettuce leaf on the bottom half of each bun. Top each with a patty. Top evenly with the tomato mixture and cover with the bun tops.

## Sandwiches

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*Per Serving (excluding unknown items): 397 Calories; 22g Fat (50.2% calories from fat); 25g Protein; 23g Carbohydrate; 1g Dietary Fiber; 78mg Cholesterol; 385mg Sodium. Exchanges: 1 1/2 Grain(Starch); 3 Lean Meat; 0 Vegetable; 2 1/2 Fat; 0 Other Carbohydrates.*