

# Green Chile Cheeseburgers

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## **Servings: 6**

*3 whole green chilies (such  
as Hatch or Anaheim)  
2 pounds ground beef  
1 teaspoon salt  
1/2 teaspoon pepper  
6 slices sharp cheddar  
cheese  
6 hamburger buns, split  
OPTIONAL TOPPINGS  
lettuce leaves  
sliced tomato  
sliced onion*

## **Preparation Time: 20 minutes**

### **Grill: 15 minutes**

Grill the peppers, covered, over high heat, turning as needed, until all sides are blistered and blackened, 8 to 10 minutes. Immediately place the peppers in a small bowl. Let stand, covered, for 20 minutes. Reduce the grill temperature to medium heat.

Meanwhile, in a large bowl, combine the beef, salt and pepper. Mix lightly but thoroughly. Shape into six 3/4-inch-thick patties.

Peel off and discard the charred skin from the peppers. Cut the peppers lengthwise in half. Carefully remove the stems and seeds. Cut into slices or coarsely chop.

Grill the burgers, covered, over medium heat until a thermometer reads 160 degrees, about 5 to 7 minutes on each side. Top with the cheese and chilies. Grill, covered, until the cheese is melted, 1 to 2 minutes longer.

Top the bun bottoms with the burgers and, if desired, lettuce, tomato and onion.

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Per Serving (excluding unknown items): 1049 Calories; 80g Fat (69.2% calories from fat); 57g Protein; 23g Carbohydrate; 1g Dietary Fiber; 248mg Cholesterol; 1403mg Sodium. Exchanges: 1 1/2 Grain(Starch); 7 1/2 Lean Meat; 11 1/2 Fat.