

# Spicy Avocado Burger

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*This is a spin off of a burger I ate while in Austin, Texas. It has a strong spiciness to it that is combated by the creamy and cool avocado. What makes these burgers really good is if you can find a cheese and jalapeno hamburger bun. Makes 2 hamburgers.*

## Ingredients:

For the Burger:

- 2 hamburger patties, seasoned with salt and pepper
- 2 slices pepperjack cheese
- 4 tablespoons cilantro mayonnaise
- 2 serrano chiles\*, roasted, skin removed, and chopped
- 2 slices tomato
- 1 avocado, pitted, sliced and seasoned with salt and pepper
- 4 leaves lettuce

For the Sauce:

- 1/4 cup cilantro, chopped fine
- 4 tablespoons mayonnaise

## Directions:

1. Make the sauce first by combining the cilantro with the mayonnaise and stirring together. Season with salt and pepper and set aside.
2. Cook the patties as desired, either in the oven or on a grill, until they are the temperature that you like them.
3. Top the hot patties with the pepperjack cheese and set aside in a warm place.
4. Toast the buns in the oven or on the grill.
5. Slather the buns with the cilantro mayonnaise.
6. Top each bottom bun with a patty, followed by the chopped serrano peppers, a slice of tomato, a couple slices of avocado, and the lettuce.
7. Top with the remaining bun and enjoy with chips or french fries.

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