

## Nacho Cheese Burger

Yields: 4 servings

Prep time: 15 minutes

Total time: 38 minutes (with chilling)

### **Ingredients:**

1 cup nacho cheese tortilla chips, finely crushed

1 pound ground beef, 80% lean

1 large egg

2 tbsp mustard, spicy or golden

2 tbsp olive oil

1 tsp kosher salt

1 tsp ground black pepper

Toppings:

4 slices cheddar cheese

4 pretzel buns

Jalapenos, charred

Red onion, optional

### **Directions:**

In a large bowl, add crushed chips, beef, eggs, and mustard. Using your hands, mix until combined, but do not over mix. divide mixture evenly into 4 parts. Gently form into a 4 patties. Place on a parchment lined sheet tray. Use your thumb, make an indentation in the middle of the patty.

Place back on tray and refrigerate for at least 15 minutes or up to 6 hours.

Heat a large skillet on medium high heat, add oil. Before adding burgers, sprinkle generous with salt and pepper on both sides. Add patties and cook for 2 to 3 minutes, flip cook for 5 to 7 minutes, until juices run clear. Add cheese, top with lid and let cheese melt. Remove from oven, top with favorite toppings and serve.

### **\*Quick tips for killer burgers:**

If possible, have butcher at store ground meat fresh.

Use ground chuck meat, fat ratio makes for the best flavor. No need to buy expensive meat here!

Adding flavor to burger, like mustard and worcestershire sauce, keep burgers moist and super flavorful.

Worcestire sauce and fish sauce can be interchangeable in this recipe.

Add salt and pepper right before cooking.

Chilling the patties helps firm them up and keep them together during cooking.

Don't just buy any type of bun; try brioche, pretzel, etc.