

From Salsa Senorita's Kitchen



Salsa Senorita's Spicy Burger with Guacamole

Ingredients

- 2lbs. ground round
- ½ cup bread crumbs
- ½ cup Salsa Senorita – any variety
- 1 teaspoon salt
- ½ teaspoon pepper
- 1 cup shredded Monterrey Jack Cheese
- Onion roll or regular hamburger buns
- Sliced avocado
- or Salsa Senorita's Classic Guacamole



Instructions

Heat the grill. In a large bowl, mix ground round, bread crumbs, Salsa Senorita, salt, pepper and cheese. Mix until all ingredients are well blended. Divide into 4 to 6 patties. Place on grill until cooked through, about 30 minutes (every grill cooks differently). Place cooked hamburger patty on an onion roll or hamburger bun and top with sliced avocados or Salsa Senorita's Classic Guacamole. Enjoy!

Salsa Senorita's Classic Guacamole

- 2 to 3 ripe avocados
- 1 tsp. minced garlic
- 1 tbsp. lemon juice
- ½ cup Salsa Senorita
- Salt to taste

In a bowl mash avocados. Add garlic, lemon juice, salt and Salsa Senorita. Serve with your favorite tortillas chips or use as a topper for salads or sandwiches.

Visit www.SalsaSenorita.com for more recipes.