



Grilled Green Chili & Pepper Jack Cheeseburgers

Ingredients:

1 lb ground beef formed into patties
sliced pepper jack cheese
1-2 green chilis (or Anaheim), thinly sliced
hamburger buns

Directions:

Heat a nonstick pan or griddle to medium-high heat. Spray with non stick spray or coat pan with butter and add sliced chilis. Toss with tongs, and set to the side, stirring with tongs often to prevent burning.

Add some more butter to the pan, and add burger patties. Cook each burger patty for 2-3 minutes on each side, or until desired doneness. Cooking time varies based on how thick your patties are.

Place sliced cheese over top of hamburger patties, and turn off heat. Cover cheeseburgers with a pot lid for about 30 seconds, until the cheese is completely melted.

Remove from heat, place cheeseburger on a bun and top with green chilis.