

Queso Fundido Burgers



30-MINUTE SUPPER



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Serves 4

WHY THIS RECIPE WORKS: Frying the chorizo, poblano, and onion directly into the burger creates a boldly flavored, caramelized crust.

1½ pounds 85 percent lean ground beef

Salt and pepper

4 ounces fresh Mexican-style chorizo sausage, casings removed

1 cup water

1 poblano chile, stemmed, seeded, and sliced thin

1 small onion, halved and sliced thin

4 ounces Colby Jack cheese, shredded (1 cup)

4 hamburger buns, toasted and buttered

1½ cups shredded iceberg lettuce

¼ cup jarred sliced jalapeños

1. Shape beef into four ¾-inch-thick patties and make shallow indentation in center of each. Season with salt and pepper. Combine chorizo, water, poblano, onion, and ½ teaspoon salt in 12-inch nonstick skillet and cook, covered, over high heat until chorizo is cooked through and vegetables are softened, 8 to 10 minutes, uncovering occasionally to break meat into small pieces with spoon. Uncover and cook until water is completely evaporated and mixture begins to brown, 1 to 3 minutes.
2. Reduce heat to medium and divide chorizo mixture into 4 even piles in skillet. Press 1 beef patty, indentation side down, firmly into each pile. Cook until well browned, about 4 minutes. Flip patties and cook until beef registers 125 degrees (for medium-rare), about 2 minutes. Top burgers with Colby Jack, cover, and cook until cheese is melted, about 1 minute. Place burgers on buns and top with lettuce and jalapeños. Serve.

TEST KITCHEN NOTE: If you don't have a tight-fitting lid for your skillet, pay attention to make sure all the water doesn't evaporate early in step 1, or the vegetables may scorch. Add more water if necessary.