

Chile Relleno Burgers

Servings : 4

Amount	Measure	Ingredient - Preparation Method
2	large	poblano pepper - halved and seeded
2		plum tomato - cored and halved
1	small	onion - quartered
3	cloves	garlic - unpeeled
		kosher salt
4		hamburger bun
1	large	egg white - lightly beaten
1/2	teaspoon	dried oregano
1/2	teaspoon	dried cumin
1/2	teaspoon	chile powder
1 1/2	pounds	ground beef chuck
6	slices	muenster cheese

Preheat the broiler. Put the poblanos cut side down on a foil lined pan. Add the tomatoes, onion and garlic and broil until charred, 7-8 minutes. Cool slightly, then peel the garlic. Chop the garlic, onion and tomatoes; toss in a bowl with salt to taste. Peel the poblanos and cut each in half.

Preheat oven to 350. Brush bun tops with the egg white. Mix the oregano, cumin and chile powder, sprinkle on the bun tops, and put the tops and bottoms on a baking sheet. Bake 5 minutes.

Heat a large cast iron skillet over medium high heat. Shape the beef into four 3/4 inch thick patties; make an indentation in the center of each. Sprinkle skillet with salt then cook the burgers until browned on the bottom, about 4 minutes. Flip, then top each with some of the tomato mixture and cheese. Cover and cook 3 to 5 minutes. Serve on spiced buns with the poblanos and remaining mixture.