



MEXICAN MINIS

Yield: 24 Mini Burgers
Prep Time: 15 minutes
Segment: Casual dining

INGREDIENTS

24 Angus TNT™ Mini Burgers
1 tablespoon Butter or olive oil
1 large Onion, julienne strips
3 tablespoons Chipotle peppers in adobo sauce, puréed
8 ounces Sour cream
¾ teaspoon Ground cumin seed
3 – 4 large Avocados, ripe, peeled
24 Tostito or large taco chips
Salsa, as needed
Lime juice, as needed
Cilantro, fresh, as needed

PREPARATION

Heat butter or oil in large skillet until hot. Add onions and sauté over medium heat, until soft, golden brown and caramelized. Immediately stir in chipotle peppers and sauce, toss to coat. Taste and add additional chipotle sauce if desired. Mix sour cream and cumin in small bowl to blend. Cut avocados in thin fan-shaped slices and sprinkle with lime juice to slow discoloration. Prepare Angus TNT™ Mini Burgers.

Place each Mini Burger on a round chip. Top each with avocado. Cover avocado with 1 to 2 tablespoons of onion, and finish with a dot of cumin-laced sour cream. Serve with salsa on the side. Garnish with cilantro leaves if desired.

