

CHIPOTLE AND CHEDDAR BURGER

- 2 tsp Ground chipotle chili pepper
- 1 package Morningstar Farms® Spicy Black Bean Veggie Burgers
- Non-stick cooking spray
- 4 slices Cheddar Cheese
- 4 Split sourdough hamburger buns or hamburgers buns
- 1/4 cup Ketchup
- 4 leaves Romaine lettuce
- 4 thinly sliced Red onion
- 4 thinly sliced Tomato
- 1 cup Blue, red or yellow tortilla strips (optional)

1. Preheat grill.
2. Stir together black pepper and chipotle pepper. Lightly coat burgers on both sides with cooking spray. Rub pepper mixture on both sides of burgers.
3. Grill over medium heat for 10 to 15 minutes or until burgers reach a minimum internal temperature of 165°F, turning once. Add cheese slices to burgers during the last 1 minute of grilling.
4. Top bun bottoms with ketchup, lettuce, onion, tomato, burgers, tortilla strips (if desired) and bun tops. Serve immediately.

ADDITIONAL INFORMATION

Ingredients

[1 cup Blue, red or yellow tortilla strips \(optional\)](#), [1 package Morningstar Farms® Spicy Black Bean Veggie Burgers](#), [1/4 cup Ketchup](#), [2 tsp Ground chipotle chili pepper](#), [4 leaves Romaine lettuce](#), [4 slices Cheddar Cheese](#), [4 Split sourdough hamburger buns or hamburgers buns](#), [4 thinly sliced Red onion](#), [4 thinly sliced Tomato](#), [Non-stick cooking spray](#)

Course

[Dinner](#), [Entrees](#), [Lunch](#)

Cuisine	American , BBQ
Category	Burgers , plant based , Sandwiches , Vegetarian
Serving Size	1