

Big Green Egg

The Ultimate Cooking Experience®



@BigGreenEgg

Burger Supreme

with Ancho Chile & Coffee Seasoning

Ingredients

2 lbs. ground chuck
4 tbsp Big Green Egg Ancho Chile & Coffee Seasoning
1 can black beans, strained
1 cup roasted corn kernels
4 oz chipotles in adobo, diced
1 package sangria tomatoes (mix of grape tomatoes)
1 container queso
1 cup cheddar cheese
Large tortillas
Tostadas
Olive oil

Whole-y Guacamole

2 avocados
¼ cup roasted corn kernels
Sangria tomatoes, diced
½ of a small red onion, finely diced
2 tsp minced garlic
1 tbsp olive oil
2 tsp salt
1 tsp cumin
1 jalapeno
1 lime

Method

Set the EGG up for direct cooking at 450°F with a Plancha Griddle, flat side up.

Reserve several tomatoes for the guacamole. Place the remaining tomatoes in a large bowl and toss with some olive oil, salt, and pepper, then roast them on the plancha just until they burst, about 5 minutes. Remove the tomatoes from the plancha and wipe the plancha with a paper towel. Chop the tomatoes into smaller pieces and return them to the bowl with the chuck, seasoning, corn, black beans and chipotles and mix until well combined. Form 4 8-oz patties or 8 4-oz patties. Grill the burgers on the plancha for 5-8 minutes per side (depending on what size patty you choose).

To make the guacamole, slice the avocado in half, remove the pit and dice the avocado into ¼ to ½ inch cubes. Fold together the remaining guacamole ingredients until evenly mixed. Cover tightly and refrigerate until used.

Add a dollop of the queso to the middle of a tortilla. Next, add a tostada, then a burger, followed by some guacamole and a second tostada. On top of the second tostada place cheddar cheese and fold the tortilla around it. Add a drizzle of olive oil to the griddle; add the burgers seam-side down and “fry” the tortilla shut (the cheese will melt and keep the seam sealed), about 1-2 minutes. Flip the burgers and cook another minute until the tortilla is golden brown.