

GREEN CHILE CHICKEN BURGERS

Yield: 4 burgers

method:

- Preheat grill to medium-high.
- Combine first 8 ingredients in a large bowl and mix well. Divide mixture into 4 equal portions and gently form into patties (avoid over-handling the mixture).
- Lightly coat grill rack with vegetable oil. Place patties on grill, cover and cook for approximately 4 minutes per side, or until juices run clear. Top each patty with 1 slice of cheese for the last minute of cook time.
- Lightly toast rolls on grill.
- To assemble sandwiches, spread 1 tablespoon of mayonnaise on the bottom of each bun and top with remaining slices of **Ostenbørg® Jalapeño Havarti**, mixed greens (optional) and chicken patty.

ZESTY MAYONNAISE

method:

- Combine ingredients in a small bowl and mix well. Cover and refrigerate.

ingredients:

Burger

1 pound chicken breast, diced
¼ cup bread crumbs
2 cloves garlic, minced
2 tablespoons green Anaheim chile, roasted, peeled, seeded and chopped
2 tablespoons roasted red peppers, diced
3 tablespoons Merlot
½ teaspoon cinnamon, ground
¼ teaspoon cayenne, ground
Vegetable oil for grill
4 crusty rolls, split
8 slices **Ostenbørg® Jalapeño Havarti** (approx. 1/8 inch thick)
4 tablespoons zesty mayonnaise (recipe below)
Mixed greens for garnish (optional)

Zesty Mayonnaise

½ cup mayonnaise
2 tablespoons cilantro, chopped
1 tablespoon red onion, minced
2 teaspoons orange zest
2 teaspoons chili powder, divided
¼ teaspoon cumin
1 tablespoon jalapeño, seeded and minced