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Fajita Burgers

- 1 pound 90%-lean ground beef
- 3/4 Cup chopped fresh cilantro, divided
- 1/2 Cup finely chopped red onion
- 1/4 Cup chopped scallions
- 2 Tsp minced garlic
- 1 Tbsp chili powder, preferably New Mexican
- 1 Tsp ground cumin
- 1/2 Tsp dried oregano, preferably Mexican
- 1/2 Tsp freshly ground pepper
- 1/4 Tsp salt
- 1/3 Cup reduced-fat mayonnaise
- 1 Tbsp lime juice
- 1 Tbsp chopped chipotle chile in adobo, (see Ingredient Note)
- 1/2 Cup shredded Monterey Jack cheese
- 4 French rolls, preferably whole-wheat, split and toasted
- 2 Roasted Anaheim or poblano peppers, (see Tip)
- 1 Cup shredded green cabbage
- 4 Slices tomato
- 4 Thin slices red onion

- 1) Preheat grill to medium-high.
- 2) Place beef, 1/4 cup cilantro, onion, scallions, garlic, chili powder, cumin, oregano, pepper and salt in a large bowl. Gently combine, without overmixing, until evenly incorporated. Form into 4 equal patties, about 1/2 inch thick and oval-shaped to match the rolls.
- 3) Combine the remaining 1/2 cup cilantro, mayonnaise, lime juice and chipotle in a small bowl.
- 4) Peel the roasted peppers, halve lengthwise and remove the seeds.
- 5) Oil the grill rack (see Tip). Grill the burgers until an instant-read thermometer inserted in the center registers 165°F, about 6 minutes per side. Top with cheese and cook until it is melted, about 1 minute more.
- 6) Assemble the burgers on toasted rolls with the chipotle mayonnaise, half a roasted pepper, cabbage, tomato and onion.

Makes 4 Servings

