

LOADED MEXICAN CHEESEBURGERS



Ingredients

- 1 can (15 ounces) black beans, rinsed and drained
- 3/4 teaspoon ground cumin
- 1/2 teaspoon ground chipotle chile pepper
- 1 1/2 pounds lean ground beef (80% lean)
- 1/2 pound uncooked bulk chorizo sausage
- Salt and pepper
- 6 ounces **Wisconsin cheddar cheese**, cut into six slices (1 ounce each)
- 6 ounces **Wisconsin quesadilla-style cheese**, cut into six slices (1 ounce each)
- 6 whole wheat buns, split
- 1 cup refried beans
- 1 cup guacamole
- 1 1/2 cups pico de gallo, drained

Instructions

Grease grill grate. Heat grill to medium. Combine the black beans, cumin and chipotle chile pepper in a large bowl. Crumble ground beef and chorizo over mixture; mix just until combined.

Form into six patties, about 1/3 pound each. Season with salt and pepper. Grill burgers, covered, over medium heat for 5-8 minutes on each side or until a thermometer inserted in patties reads 160°F. Top with cheddar and quesadilla-style cheese slices. Cover and cook for 1-3 minutes longer or until cheese is melted.

Spread bun bottoms with refried beans and guacamole; top with burgers and pico de gallo. Replace bun tops.