

# HOMEMADE GUACAMOLE BURGER



#### 4. Serve and Enjoy:

- Serve the burgers warm with a side of fries, chips, or a fresh salad for a complete meal.

Recipe compliments of:  Viking Village  
FOODS

## INGREDIENTS

- 1 lb ground beef (80/20 blend for juicier patties)
- 4 hamburger buns (toasted, if desired)
- 1/2 cup shredded cheddar cheese (optional)
- 2 ripe avocados
- 1 small lime, juiced
- 1/4 cup diced red onion
- 1 small jalapeño (optional, finely chopped, seeds removed for less heat)
- 1/4 cup chopped fresh cilantro
- 1/2 tsp garlic powder
- Salt and pepper, to taste
- Bacon, lettuce, tomato slices, and other favorite toppings (e.g., onions or pickles)

## DIRECTIONS

### 1. Prepare the Guacamole

- Scoop the avocado flesh into a medium bowl. Mash to preferred consistency - smooth or chunky.  
- Mix in lime juice, red onion, jalapeño, cilantro, garlic powder, and a pinch of salt. Adjust flavors to your liking. Set aside.

### 2. Cook the Patties

- Preheat a grill or skillet over medium-high heat.  
- Divide the ground beef into four equal portions and shape into patties. Season both sides with salt and pepper.  
- Cook patties for about 4-5 minutes per side, or until they reach your desired doneness. Optionally, add cheddar cheese on top during the final minute of cooking to let it melt.

### 3. Assemble the Burgers:

- Spread a generous layer of the prepared guacamole on the bottom half of each toasted bun.  
- Add a lettuce leaf, tomato slice, and your cooked patty.  
- Top with any other favorite toppings add the top bun.

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