



Chili-Lime Avocado Burgers

Prep time: 20 min
Total time: 20 min
Makes 4 servings

The zesty combination of chili & lime spices up this simple and delicious burger made with crisp lettuce, ripe avocado and a juicy beef patty.

What do I need?

- 1 lb (454 g)** extra-lean ground beef
- 2 tsp Lea & Perrins** Worcestershire Sauce
- ½ tsp** each garlic salt and pepper
- 4** hamburger buns, split
- 1** ripe, firm avocado, pitted and thickly sliced
- 1 tbsp** lime juice
- ½ tsp** chili powder
- 1 cup** baby arugula, or other lettuce
- 8 slices** tomato
- ¼ cup Heinz** Tomato Ketchup
- 4 slices** red onion

How do I make it?

- 1.** Heat barbecue to medium heat.
 - 2.** Mix meat with Worcestershire sauce, garlic salt and pepper. Shape meat into 4 (1/2-inch-thick) patties.
 - 3.** Grill patties 6 to 7 min. on each side or until done (160°F), toasting buns on the barbecue in the last minute.
 - 4.** Meanwhile, toss avocado with lime juice and chili powder.
 - 5.** Fill buns with arugula, tomatoes, burgers, ketchup, avocado mixture, and red onions.
 - 6.** Top burgers with any additional toppings and condiments you love, such as sliced pickles, **Heinz [Seriously Good] Mayonnaise**, **Heinz Mayoracha Sauce**, **Heinz Yellow Mustard** or **Heinz Sweet Relish**.
- Tip:** Cut of your onions and submerge in water for 10 minutes to mellow the flavour.

