

White Chicken Chili Burger

Pairs With: Sauvignon Blanc

Chef: Merry Graham

Burger Type: Chicken

Bun Type: Butter Bun

INTRODUCTION:

Craving Comfort? Try the White Chicken Chili Burger! This burger brings the fiesta! Juicy ground chicken patties seasoned with green chilies, salsa verde, southwestern spices, and a hint of jalapeño are nestled on a garlic oil toasted buns. A creamy white bean spread adds a touch of my regional-home flair, while fire-roasted poblano peppers and fresh citrusy avocado-avocado mash create a burst of flavor in every bite. Perfectly paired with a crisp Sutter Home Sauvignon Blanc, this burger is a tastebud vacation waiting to happen at home!

Serves: 6 Regular-Sized Burgers

INGREDIENTS:

For Burgers:

- 2 pounds ground chicken
- 1/2 cup grated salted butter
- 3 tbsp can diced green chilies
- 3 tbsp chopped cilantro
- 3 tbsp chopped green onions
- 2 tbsp mild salsa verde
- 1 tbsp finely chopped jalapeño (seeded)
- 1 tbsp minced oregano
- 2 tsp kosher salt
- 1 tsp granulated garlic
- 1 tsp ground coriander
- 1 tsp ground cumin

For Bean Spread:

- 1 1/2 cup can pinto beans, drain
- 2 tbsp can diced green chilies
- 2 tbsp salsa verde
- 1 tbsp lime juice
- 1 tsp granulated garlic
- 1 tsp ground coriander
- 1/2 tsp ground cumin
- 1/2 tsp crushed red pepper flakes
- 1/4 tsp kosher salt

For the Bun:

- 2 poblano peppers, seeded & halved horizontally
- 6 butter buns, split
- 3 tbsp garlic oil
- 6 pepper jack cheese slices
- 2 avocados, 1/4-inch cubed
- 1/2 tablespoon lime juice
- 1/4 cup cilantro leaves
- 1/8 teaspoon kosher salt
- 1 1/2 cup tortilla strips or chips

INSTRUCTIONS:

1. Chicken Burgers: Combine chicken, butter, green chilies, cilantro, green onions, salsa verde, jalapeño, oregano, salt, spices on parchment paper. Lightly mix, divide into 6 equal mounds then form into 6 (3/4-inch) thick patties. Refrigerate.
2. Bean Spread: Pulse pinto beans, green chilies, salsa verde, lime juice, spices, and salt in a food processor into chunky spread, 30 seconds. Alternatively, mash with a vegetable masher. Set aside. Set aside.
3. Buns: Brush buns with garlic oil and toast until golden on the griddle on both sides of buns, 1 minute. Char poblano peppers skin-side down on a grill for 3 minutes. Cool on a

cutting board, cover with foil for 5 minutes. Scrape the char off then cut into 1-inch pieces.

4. **Cooking:** Preheat grill to medium-high. Heat a 12-inch cast iron skillet or griddle for 2 minutes on the grill. Cook patties 5-6 minutes per side, undisturbed, until golden brown and cooked through (160°F). Once the burgers have been flipped to the second side place 1 slice of cheese on each burger. While burgers cook, toss avocado with lime juice, cilantro, and salt, and set aside. **Note:** If the burgers are browning too quickly on the cast iron, transfer an indirect grill grate until an internal temperature of 160°F has been reached.
5. **Assemble:** Spread 1 tablespoon bean spread on bottom bun. Top with poblano peppers, chicken patty, avocado with cilantro, and tortilla strips. Add remaining bean spread to the top buns, and place bun lightly on burgers. Serve with a chilled glass of refreshing Sauvignon Blanc.