

Green Taco Burger Wraps from KellyintheKitchen

INGREDIENTS

about 3/4 lb ground meat (I used beef)
1 egg
1/2 tsp cumin
1/2 tsp garlic powder
1/2 tsp paprika
1/4 tsp ground coriander
1/4 tsp cayenne pepper
salt and pepper to taste
red onion, diced
cheese, sliced or grated (I used cheddar)
cilantro, rough chop
tomato, chopped
red pepper, raw or lightly sautéed
4 large lettuce leaves, rinsed and patted dry
avocado, sliced
green onion, sliced
1 lime, sliced

DIRECTIONS

In a large bowl, use your hands to mix together the meat, egg, cumin, garlic powder, paprika, ground coriander, cayenne pepper, salt and pepper, and red onion to taste.

If you have time, set the meat aside to let the flavors develop a bit. Preheat the grill or pan to medium high.

Form the meat into patties (we did 2 small patties per person).

Lightly grease the grill or pan and throw on the burgers. Cook until browned on each side and medium-rare in the middle (or however you like your burgers cooked!). Set aside for 5 minutes to let the meat rest.

Assemble the wraps. Take a lettuce wrapper, lay the burger on top, and then add your toppings – cheese, cilantro, red pepper, red onion, green onion, avocado, and a squeeze of lime. Wrap up and enjoy!