



## Latin Burger

SERVINGS 4 ⌚ PREP TIME 10 min COOK TIME 10 min

### INGREDIENTS

- 2 tablespoons **La Fe Vegetable Oil**
- 15 ounces chorizo sausage
- **La Fe Sazon**, adobo seasoning and pepper to taste
- 8 gourmet burger patties
- 8 slices monterey jack cheese
- 1 container pico de gallo
- 4 hamburger buns

### DIRECTIONS

1. Begin by preheating your grill to medium high heat.
2. While you are heating up your grill, add the **La Fe Vegetable Oil** to a medium sized pan over medium high heat.
3. Once you have reached medium high heat in the pan, add in the chorizo and cook until well done. Place the cooked chorizo to the side once it is completely cooked.
4. Make sure to season both sides of all burgers with the **La Fe Sazon**, adobo and pepper to taste.
5. Now, grill all burgers on both sides until you have reached your desired level of cook.
6. Following this, add slices of the cheese of your choosing on each individual burger patty. Allow the cheese to melt and then remove the patties from the grill. Place the patties on a baking sheet and cover with foil to keep warm.
7. Now, assemble the burgers by placing two patties on each separate bun bottom, and spoon the chorizo over the patties.
8. Top with pico de gallo and serve with tortilla chips.
9. Enjoy!