

## **Mexican Minis**

Yield: 24 Mini Burgers

Prep Time: 15 Minutes

Segment: Casual Dining

### **Ingredients**

1 Tbsp.	Butter or olive oil
1 large	Onion, julienne strips, 1" x 1/4" x 1/4"
3 Tbsp.+	Chipotle peppers in adobo sauce, puréed
8 oz.	Sour cream
3/4 tsp.	Cumin seed, ground
3-4 large	Avocados, ripe, peeled, thinly sliced
24	<i>Angus TNT™ Mini Burgers</i>
24	Tostito or large taco chips
as needed	Salsa, prepared
as needed	Lime juice
as needed	Cilantro leaves, fresh

### **Preparation**

Heat butter or oil in large skillet until hot. Add onions and sauté over medium heat, until soft, golden brown, and caramelized. Immediately stir in chipotle sauce and toss to coat. Taste and add additional chipotle sauce if a spicier taste profile is desired. Mix sour cream and cumin in small bowl to blend. Cut avocados in thin fan shaped slices and sprinkle with lime juice to slow discoloration. Prepare *Angus TNT Mini Burgers*. Place each mini burger on a round chip. Top each with small slices of avocado. Cover avocado with 1 to 2 tablespoons of onion, and finish with a dot of cumin laced sour cream. Serve with salsa on the side. Garnish with cilantro leaves if desired.