

chicken chili verde burgers with lime butter corn

BY CAROLINE CHAMBERS

Makes 4 burgers

Cook time: ~40 minutes

Tools:

- [Small mixing bowl](#)
- [Large mixing bowl](#)
- Strainer or colander
- Grill or [parchment](#)-lined [sheet pan](#) (and/or [nonstick skillet](#))
- [Chef's knife](#) and [cutting board](#) (optional — only if opting for minced cilantro!)

Ingredients:

- 12-ounce jar salsa verde
- 1/3 cup mayonnaise, plus more to toast the buns with
- 1 lime, halved, divided
- 1 pound ground chicken
- 8 ounces shredded cheddar cheese, divided (I give you permission to buy pre-shredded)

- 1 large egg
- 1/3 cup panko or plain breadcrumbs (you can literally blend up a slice of bread and use that)
- Kosher salt
- 1/2 teaspoon ground cumin
- 1/2 teaspoon chili powder
- 1/2 teaspoon garlic powder
- 4 ears of corn, shucked
- 4 English muffins (or your fave burger bun, but I love English muffins for burgers!)
- 1 tablespoon butter
- 1 avocado, thinly sliced
- Optional: cilantro for garnish, lettuce, tomato, thinly sliced onion, pickled red onions

Drain the **12-ounce jar of salsa verde** over the sink — we want to get as much liquid out as possible while reserving the chunky part! If you don't own a strainer, you can pour the salsa into a colander lined with paper towels or a very thin towel, then squeeze the liquid out.

To make your salsa verde mayo: Add **3 tablespoons of the drained salsa verde** to a small mixing bowl. Stir in **1/3 cup mayonnaise, the juice of 1/2 a lime, and a pinch of salt**. Add **2 tablespoons minced cilantro** if you bought it (it was optional!). Throw in the fridge (covered) until you're ready to eat.

Add **the rest of the salsa verde** to a large bowl along with **1 pound ground chicken, 1 cup shredded cheddar cheese, 1 large egg, 1/3 cup breadcrumbs, 1 teaspoon kosher salt, 1/2 teaspoon ground cumin, 1/2 teaspoon chili powder, 1/2 teaspoon garlic powder**. Mix until combined.

Divide the burger meat into 4 chunks and form each into a 1-inch-thick patty. Refrigerate the patties for at least 10 minutes before cooking. (This isn't totally necessary if you're tight on time, but will help them stay together and be easier to flip.)

Spray **4 ears of corn** with cooking spray.

To grill burgers + corn: Preheat the grill to 450°F. Clean the grill grates very well. Spray the tops of the burgers with **cooking spray** and place them on the grill, sprayed side down. Add the **4 ears of corn** as well. Close the lid and cook for 4 minutes. Spray the tops of the burgers carefully (don't spray the flames with oil — bad plan!) and flip them over. Once flipped, sprinkle each patty with some of the **remaining shredded cheddar** (as much as desired!). Turn the **corn**. Cover and cook for an additional 4 minutes. Meanwhile, smear a light layer of **mayo** on the cut sides of **4 English muffins**. Remove the burgers and corn and quickly toast your English muffins on the grate for about 1 minute with the grill lid open. Watch them CLOSELY! They like to burn.

To bake: Preheat the oven to 425°F. Place the patties and **4 ears of corn** on a parchment-lined baking sheet and bake for 15 to 20 minutes, until cooked through. About halfway through cooking, flip the burgers and sprinkle each patty with as much of the **remaining shredded cheddar** as desired. FYI, the burgers will look FUNKY — lots of liquid will ooze out. Don't worry, that's normal! Remove from the oven. On a separate baking sheet, place **4 English muffins** — each smeared with a light layer of **mayo** on the cut side — cut sides up, and broil on high for 1 to 2 minutes. Sit on your butt and watch them closely. Again, bread BURNS QUICKLY!

To pan-fry: Heat your largest nonstick skillet over medium-high heat for several minutes. Add **1 tablespoon cooking oil** and swirl to coat the pan. Cook the burgers for 3 minutes per side (you can probably only cook 1 or 2 at a time... hence why baking is an easier option!). After you've flipped them, sprinkle each patty with as much of the **remaining shredded cheddar** as desired. Meanwhile, broil **4 ears of corn**, sprayed with **cooking spray**, on each side for 2 to 3 minutes. Then broil the **English muffins** following the "to bake" instructions above.

Once cooked, rub the corn with **1 tablespoon butter** and **the cut side of the remaining lime half**, squeezing it as you rub it all over the corn. Sprinkle with **salt**. Garnish with chopped cilantro if you feel like it.

Smear the **salsa verde mayo** on both sides of the toasted buns. Add a burger patty, **avocado slices**, and whatever other toppings you're into.

Enjoy your burgers and corn!