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Tex-Mex Burgers



[100% Whole Wheat Sandwich Rolls](#)

Switch up your burger routine with these flavorful burgers that feature lime juice and Tex-Mex seasonings. Manchego cheese and sour cream top everything off.

Total Time:

20

MIN

Number of Ingredients:

11

Servings:

4

Level:

Medium

Ingredients:

4 Nature's Own 100% Whole Wheat Sandwich Rolls

2 teaspoons fresh lime juice

1 teaspoon ground cumin

1 teaspoon chili powder

1/4 teaspoon salt

1/8 teaspoon black pepper

Dash cayenne pepper

1 pound lean ground beef

4 slices Manchego, Chihuahua or Cheddar cheese

4 tablespoons sour cream

Jalapeño pepper jelly

Instructions:

Combine lime juice, cumin, chili powder, salt, black pepper and cayenne pepper in a large bowl; mix well.

Add beef; mix well. Form into 4 patties.

Grill over medium heat until cooked through (160°F), about 4 minutes per side, adding cheese slices during the last 2 minutes of grilling.

Meanwhile, toast insides of sandwich rolls.

Spread 1 tablespoon sour cream on each roll. Place burgers on roll bottoms. Garnish with jelly. Close sandwiches.

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