

# Carla Hall's

## BLACK BEAN BURGER WITH PEACH PICO DE GALLO

*Sweet peaches, zesty chile peppers and tangy lime juice add verve to this easy-to-make burger topping. You'll only need about a third of the recipe to top the burgers. Serve the remaining as a dip with tortilla chips or thin jicama slices.*

Preparation Time: 25 Minutes | Total time: 85 Minutes | Servings: 4 (1 serving = 1 sandwich)

### *Ingredients*

4 *MorningStar Farms*® Spicy Black Bean Veggie Burgers  
1 medium ripe avocado, pitted, peeled and sliced  
1/4 cup chopped fresh cilantro  
1/2 cup shredded cheddar cheese or crumbled Cotija cheese  
4 whole wheat hamburger buns, split  
Lime wedges

### *Peach Pico de Gallo*

3 medium tomatoes, seeded and finely chopped  
2 medium peaches, pitted, peeled and finely chopped, or 1 1/4 cups frozen unsweetened peach slices, thawed and finely chopped  
1/2 cup finely chopped red onion  
1/4 cup chopped fresh cilantro  
2 to 3 serrano chile peppers, seeded and finely chopped  
2 teaspoons lime juice  
1 teaspoon sugar  
1 teaspoon salt  
1 clove garlic, minced

### *Directions*

1. For Peach Pico de Gallo, in medium bowl combine tomatoes, peaches, onion, the 1/4 cup cilantro, chile peppers, lime juice, sugar, salt and garlic. Let stand at room temperature for 1 hour.
2. Meanwhile, spray grill rack with nonstick cooking spray. Preheat grill to medium-high heat.
3. Grill *MorningStar Farms*® Spicy Black Bean Veggie Burgers directly over medium-high heat about 6 minutes or until burgers reach internal temperature of 165°F and grill marks form on both sides, turning once. Top burgers with avocado slices and the 1/4 cup cilantro. Sprinkle with cheese. Grill about 2 minutes more or until cheese melts.
4. Serve burgers in buns. Top each burger with about 1/4 cup Peach Pico de Gallo. Place lime wedges alongside of sandwiches on serving plates.