



# NuMex Joe E Parker

*Capsicum annuum*



- Developed here at New Mexico State University and named for Joe E. Parker, who graduated from NMSU and helped with its selection.
- The flavorful, meaty pods make it perfect for roasting and stuffing.
- Medium heat level

[Link to NuMex Joe E Parker Seed](#)



## Green Chile Cheeseburger

Recipe found in: *The Official Cookbook of the Chile Pepper Institute*, page 51.

Savor the essence of Southwestern comfort with our Green Chile Cheeseburger—a culinary delight that blends juicy grilled beef with melted cheese and the distinctive kick of roasted green chiles. Nestled within a toasted bun, each bite offers a perfect harmony of smoky, spicy flavors that evoke the warmth and richness of New Mexican cuisine. Whether enjoyed on a sunny patio or as a cozy meal at home, this burger is a celebration of robust flavors that will leave you craving more.

[Link to The Official Cookbook of the Chile Pepper Institute](#)



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