



CHEESEBURGER SLIDERS

INGREDIENTS

- 1 lb ground beef
- 1 tsp olive oil
- ¼ medium yellow onion, diced
- 2 Tbsp mayonnaise
- 4 slices of (medium) cheddar cheese
- 3 ounces of shredded cheddar cheese
- 12 dinner rolls or slider buns
- 1 Tbsp Melted Butter
- Sesame seeds

DIRECTIONS

1. Pre-heat oven to 350, dice your onion, and butter the bottom of a rimmed baking tray.
2. In skillet over medium/high heat add your oil and diced onion. Sauté/stir onion until brown and caramelized.
3. Add ground beef and season to taste with salt and pepper. Break the beef up and cook until it's no longer pink and remove from heat. Discard any excess oil or fat. Stir in the mayonnaise and set aside.
4. Cut the dinner rolls or slider buns in half. Put the bottom half of the rolls on the baking tray and add the slices of cheese.
5. Layer the ground beef mixture on top of the cheese slices. Top with shredded cheddar cheese and put the top half of the rolls on.
6. Brush the tops of the buns with melted butter and add sesame seeds (optional)
7. Bake at 350 for 10-15 minutes until cheese is melted and tops are golden color.



CHEESEBURGER SLIDERS

SHOPPING LIST

Olive oil

Yellow onion

Mayonnaise

Cheddar cheese slices

Shredded cheddar cheese

12 dinner rolls or slider buns

Butter

Sesame seeds

SIDE OPTIONS

Sweet Potato Fries

Baked Beans

4 Bean Salad

Watermelon