

Recipe for

SHEET PAN CHEESEBURGERS

NAME OF DISH

FROM THE KITCHEN OF

@niceandneatwithnicole

INGREDIENTS

1.5-2 lbs of ground beef

1 egg

1.5 cups of italian bread crumbs

sliced american cheese

1 pack of slider buns

salt,pepper,onion to taste

SERVES makes approx. 12 sliders

PREP TIME 10 minutes

TOTAL TIME 30 minutes

OVEN TEMP 400

DIRECTIONS

In a bowl mix ground beef, egg, bread crumbs, salt and pepper.

Press ground beef mixture into a sheet pan.

Make sure the mixture is evenly spread out on the pan.

Cook in the oven at 400 degrees for 15 minutes.

Take out, add sliced cheese to the top and put back in for 5 min.

Once cheese is starting to melt take out of the oven and cut up into slide size patties. I use a pizza cutter.

put the patties on the buns, top with whatever you like!

*If you want to add the sauteed onion: sautee while your burgers are in the oven and spread evenly over the burgers before adding the cheese, or just keep them on the side as another topping option!