



🍴 4 People

🕒 30 Mins

🍴 720 kcal

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Classic Cheeseburger

HOMEMADE FAVORITE

INGREDIENTS

1 lb ground beef (80/20)

4 brioche burger buns

4 slices American cheese

1 large tomato, sliced

DIRECTIONS

1. Divide ground beef into 4 portions and gently form into patties slightly larger than your buns. Season generously with salt and pepper on both sides.
2. Heat a cast iron skillet or grill over high heat. Cook patties for 3-4 minutes per side for medium doneness. Add cheese in the last minute and cover to melt.



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Classic Cheeseburger

HOMEMADE FAVORITE

INGREDIENTS

1 lb ground beef (80/20)

4 brioche burger buns

4 slices American cheese

1 large tomato, sliced

4 lettuce leaves

1 white onion, sliced

4 dill pickle spears

Salt and black pepper

2 tbsp butter

Ketchup and mustard

DIRECTIONS

1. Divide ground beef into 4 portions and gently form into patties slightly larger than your buns. Season generously with salt and pepper on both sides.

2. Heat a cast iron skillet or grill over high heat. Cook patties for 3-4 minutes per side for medium doneness. Add cheese in the last minute and cover to melt.

3. Toast the brioche buns in butter until golden and crisp. Spread ketchup and mustard on the bottom bun, then layer lettuce, tomato, onion, and pickles.

4. Place the cheese-topped patty on the vegetables, add the top bun, and serve immediately with fresh fries or onion rings.