

Juicy Cheddar Cheeseburgers Ground Beef, Cheddar Cheese & Brioche Buns | 4 Servings

Description:

When it comes to celebrating summer holidays like Father’s Day and Fourth of July, it doesn’t get much better than a big, juicy cheeseburger. If you agree, you’re in luck! We’re offering enough ground beef, cheddar cheese, and buttery brioche buns to make four delicious burgers. Grill up the pack or sear on the stovetop—either way, you’ll end up with burgers just the way you like ’em. Nutrition values are representative of 1/4 serving of a bundle.

Servings: 2

Nutrition Information (per serving):

Calories	Protein	Carbs	Fat	Sugar	Sodium	Fiber
780.0 kcal	45.0 g	40.0 g	51.0 g	7.0 g	1020.0 mg	-

Ingredients:

	Salt
	Pepper
10 ounce	Ground Beef
8 ounce	Cheddar Cheese
4	unit Brioche Buns

Instructions:

STEP 1

Halve buns. Form beef into four equal-size patties, each slightly wider than a bun; season generously with salt and pepper.

STEP 2

GRILL: Heat a well-oiled grill or grill pan to medium-high heat. Cook patties to desired doneness (we suggest 3-5 minutes per side, but grills can vary). In the last 2 minutes of cooking, top patties with

cheddar; cover and cook until cheese melts. Add buns; toast until golden. Fill buns with patties.

STEP 3

STOVETOP: Heat a drizzle of oil in a large pan over medium-high heat. Cook patties to desired doneness, 3-5 minutes per side. In the last 2 minutes of cooking, top patties with cheddar; cover and cook until cheese melts. Toast buns in burger drippings if desired. Fill buns with patties.

STEP 4

Recipe Suggestion: (Additional ingredients not included.) In a small bowl, combine Dijon mustard, ketchup, and mayonnaise. Season with salt and pepper to taste, then slather it on cut sides of buns.

STEP 5

Ground Beef is fully cooked when internal temperature reaches 160°.

Recipe archived from HelloFresh:

<https://www.hellofresh.com/recipes/market/juicy-cheddar-cheeseburgers-672a42d9df356c5724b8461a>

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