

YIELD: 24 SLIDERS

Cheeseburger Sliders with Hawaiian Rolls

Perfect for game day or a field meal, this cheeseburger slider recipe is about to be your comfort food sandwich go-to! Classic burger are transformed into mini cheeseburgers. The result? Hamburger sliders perfect for little hands and big hands alike!

PREP TIME

30 minutes

COOK TIME

15 minutes

TOTAL TIME

45 minutes

Ingredients

- 2 pounds lean ground beef
- 1/3 cup finely diced yellow onion (about 1 small onion)
- 1 teaspoon fine sea salt
- 1 teaspoon garlic powder
- 1 teaspoon ground black pepper
- 1/3 cup mayonnaise
- 1/3 cup ketchup
- 3 teaspoons dill pickle relish
- 10 slices (8 ounces) cheddar cheese
- 4 ounces monterey jack cheese, shredded
- 2 (12 count) package Hawaiian rolls or slider buns
- 2 Tablespoons unsalted butter
- 1-2 teaspoons sesame seeds



Instructions

1. Heat a large skillet over medium heat. Add the ground beef and diced onions. Cook, breaking into small pieces until the ground beef is no longer pink.
2. Remove from heat and drain the cooked beef if necessary and stir in the salt, garlic powder, black pepper, mayonnaise, ketchup, and dill relish.
3. Preheat your oven to 350° F and line a large rimmed baking sheet or large baking dish with parchment paper or non-stick aluminum foil. Slice your Hawaiian rolls in half if they are not pre-sliced. Place the bottom halves of the rolls on the prepared baking sheet.

4. Place the cheese slices evenly over the bottom buns. Spoon the ground meat mixture evenly over the cheese mixture. Sprinkle the monterey jack cheese on top and place the top half of the buns onto the sliders.
5. Melt the butter and brush melted butter over the top of the rolls. Sprinkle with sesame seeds.
6. Bake for 15 minutes or until the cheese melts and the sliders are warmed through.

Slice into individual sliders and serve.

Notes

How to store leftover cheeseburger sliders

Store any leftover sliders in an airtight container in the refrigerator for up to 4 days.

How do you reheat these sliders?

To reheat, place the sliders on a parchment paper lined baking sheet. Cover them with aluminum foil and bake at 350° F. For 8-10 minutes, or until warmed through.

Nutrition Information: **YIELD:** 24 **SERVING SIZE:** 1

Amount Per Serving: CALORIES: 194 TOTAL FAT: 13g SATURATED FAT: 6g TRANS FAT: 0g

UNSATURATED FAT: 6g CHOLESTEROL: 53mg SODIUM: 292mg CARBOHYDRATES: 3g FIBER: 0g SUGAR: 1g

PROTEIN: 15g



DID YOU MAKE THIS RECIPE?

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