

Loaded Burger Bowls

by **laura rege** PUBLISHED: JUN 28, 2019

YIELDS:

12 serving(s)

PREP TIME:

10 mins

TOTAL TIME:

40 mins

Ingredients

8 slices cooked bacon, crumbled

2 1/2 c. shredded cheddar

2 lb. lean ground beef

Kosher salt

Freshly ground black pepper

Ranch dressing, for serving

Chopped chives, for serving

Bread and butter pickles, for serving

[Get recipe ingredients](#)

Directions

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Step 1

Preheat oven to 400°. In a medium bowl, toss the bacon with the cheddar cheese.

Step 2

Coat a 12-cup muffin tin with cooking spray. Season beef with salt and pepper. Add a small handful of beef to each muffin tin, then press up the sides to create a cup. Divide the bacon-and-cheese mixture evenly among the cups.

Step 3

Roast until beef is cooked through and cheese is melted, about 15 minutes. Let cool slightly.

Step 4

Using an offset spatula, release hamburger bowls from muffin tins. Drizzle with ranch dressing, sprinkle with chives, and serve with pickles.



