

Cheeseburger Salad

Serves 4

- 1 sesame seed topped burger bun
- 1 teaspoon melted butter
- 1 lb ground beef
- 1/8 cup diced onion
- 1/4 cup ketchup
- 2 T barbecue sauce
- 1 teaspoon yellow mustard
- 1/2 head romaine or green-leaf lettuce, torn
- 1/2 cup grated sharp Cheddar
- 1/2 cup diced Roma tomato
- 3 dill pickle spears, cubed

Preheat oven 375 degrees.

For Croutons: cut burger bun into cubes and toss with melted butter.

Bake for 8-10 minutes until browned and crunchy.

Brown the ground beef and onion in a skillet, breaking it up as it cooks, over medium heat, 8 to 10 minutes. Add pinch of salt and pepper. Transfer meat to bowl leaving fat behind and add the ketchup, barbecue sauce and mustard to the meat and stir to combine.

To assemble: Pile torn lettuce on plate. Top with meat mixture, then top with grated Cheddar. Add diced tomato, chunks of pickles over the top.

Finish by sprinkling warm croutons all around the plate. Serve immediately.