

# Slam-Dunk Sliders

Recipe courtesy of *Chef Nikki Shaw*

momlogic.com

## Ingredients:

1½ pounds ground beef or turkey  
½ teaspoon garlic powder  
½ teaspoon onion powder  
½ teaspoon sea salt  
½ teaspoon pepper  
¼ cup olive oil  
1 cup cheddar cheese, shredded  
12 soft round dinner rolls  
6 pieces green leaf lettuce, shredded  
3 plum tomatoes, sliced  
mustard  
ketchup

## Directions:

1. In a large bowl, combine ground meat, garlic powder, onion powder, sea salt, and pepper. Form seasoned meat into thick 2-inch-wide patties.

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## Directions:

2. In a large skillet, heat olive oil over medium-high heat. Add the patties to the pan and cook for 3 to 4 minutes on each side. Cook burgers for a shorter time for medium-rare, or longer if you want them to be well done. Top each burger with cheese during the last minute of the cooking time.

3. Slice rolls in half to resemble hamburger buns. Arrange each burger with lettuce, tomato, mustard, and ketchup. Assemble the burgers on a large platter to serve.

servings: 12 / prep time: 15 minutes / cook time: 10 minutes