

# Muffin Tin Cheeseburger



Submitted By: Joe Immordino

## Ingredients

1. Cooking Spray
2. 12 burger bun halves
3. 3 slices, pre-cooked bacon cut into pieces
4. 1 lb ground turkey (chicken or beef would also work here)
5. 1/2 cup yellow onion, diced
6. 1/2 tsp salt
7. 1/2 tsp pepper
8. 2 tbsp Worcestershire sauce
9. Ketchup
10. 4 cheese slices, quartered
11. 12 dill pickle slices
12. Any additional toppings you choose!

## Method

1. Preheat your oven to 350 degrees Fahrenheit.
2. In a non-stick cooking pan, cook your ground turkey (or beef) and diced onions until the onions begin to soften and the meat begins to brown. Add in your salt & pepper and Worcestershire sauce and continue cooking until well browned and all liquids have dissipated. Set aside.
3. Take out your muffin tin, and spray each cup with a non-stick cooking spray. Press the 12 bun halves into each, squishing them slightly to create a "bowl" or cup shape for the meat.
4. Spoon the meat evenly into each cup. Top with a dollop of ketchup on each, then your quartered cheese slices (small squares), followed by your bacon slice pieces.
5. Bake in the oven for 5-7 minutes or until the buns are browned and the cheese is melty.
6. Remove from oven, and top with a pickle slice, finished off with a toothpick to hold it all together. Additional toppings can be added here as well!
7. Serve them up sided with your favorite sides