



Recipe Category / Meats

# Cheeseburger

15'  
Hands on

10'  
Cook Time

2-4  
Portion(s)

1  
Difficulty



## Ingredients

- 2 slices bacon
- 350 g ground beef, chuck
- salt
- pepper
- 2 tablespoon(s) olive oil
- 2 slices cheddar
- 2 [burger buns](#)
- 20 g [homemade ketchup](#)
- 2 lettuce leaves
- 2 slices tomato
- 20 g [homemade mayonnaise](#)

## Διατροφικός πίνακας

Nutrition information per portion

396 Calories (kcal)	28.0 Total Fat (g)	9.4 Saturated Fat (g)	12.0 Total Carbs (g)
20%	40%	47%	5%
2.4 Sugars (g)	24.0 Protein (g)	0.7 Fibre (g)	1.6 Sodium (g)
3%	48%	3%	27%

## Method

- In a [frying pan](#) over low heat, sauté the bacon for about 1-2 minutes on each side.
- Divide the ground meat into 2 even parts and knead the burger patties very softly, without pressing them down. Season the top and bottom of the patties with salt and pepper.
- Remove the bacon from the pan and add the 2 burger patties.
- Press them softly with a spatula, just to shape them, and drizzle with 1 tablespoon olive oil.
- As soon as they are golden brown on the one side, flip them over.
- Place 1 slice of cheddar cheese on top of each patty and 1 slice of bacon on top of the cheddar.
- Remove the burger patties from the pan and set them aside.
- Cut the burger buns in half.
- Wipe the pan clean with paper towels, add 1 tablespoon olive oil, and toast the buns for a few seconds until they are golden.
- Remove the burger buns from the pan.
- Assemble the burger by adding to the bottom bun ketchup, 1 lettuce leaf, the burger patty with the cheddar and the bacon, and 1 tomato slice.
- Spread the mayonnaise over the top bun and finish the burger.
- Assemble the second burger and serve.