

Choco Fever Dream

Juicy Cheeseburger Sliders Recipe

15 min Prep time	**20 min** Cook time	**35 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb ground beef (80/20)
- [ ] 12 mini brioche buns
- [ ] 6 slices sharp cheddar cheese
- [ ] 1 tsp garlic powder
- [ ] 1 tsp onion powder
- [ ] ½ tsp smoked paprika
- [ ] Salt and freshly ground black pepper
- [ ] 4 pickles, thinly sliced
- [ ] 2 tbsp ketchup
- [ ] 2 tsp yellow mustard
- [ ] 1 tbsp butter (optional for buns)

Instructions

1. Shape the ground beef into 12 equal balls, about 1-inch each; season with garlic powder, onion powder, smoked paprika, salt, and pepper.
2. Heat a cast-iron skillet over medium-high heat; add the beef balls and press gently to form flat patties, cooking 2-3 minutes per side until a brown crust forms.
3. Place a slice of cheddar on each patty during the last minute; cover the skillet briefly to melt the cheese.
4. Meanwhile, butter the top halves of the buns and toast them cut-side down in a clean pan until lightly golden.
5. Assemble each slider: bottom bun, patty with melted cheese, pickles, a dab of ketchup and mustard, then the toasted top bun.
6. Serve immediately, letting the warmth of the beef and cheese mingle with the soft bun.

Nutrition per serving

250 kcal	15 g	20 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a spicier bite, add a pinch of cayenne to the seasoning blend.
- For extra sweetness, brush the buns with a little honey before toasting.
- Use a kitchen thermometer to ensure the beef reaches 160°F (71°C) for safe consumption.