

Slider-Style Mini Burgers

- ~ 2 lbs ground beef
- ~ 1 envelope onion soup mix
- ~ 1/2 cup mayonnaise
- ~ 2 cups shredded Cheddar cheese
- ~ 24 dinner rolls (Kings Hawaiian sweet rolls or regular rolls), split
- ~ 1/2 cup sliced pickles (optional)

1. Preheat an oven to 350° F. Cover a baking sheet with aluminum foil and spray with cooking spray.

2. Mix together the ground beef and onion soup mix in a large skillet; cook and stir over medium-high heat until the beef is crumbly, evenly browned, and no longer pink. Drain and discard any excess grease. Remove from heat. Stir the mayonnaise and cheddar cheese into the ground beef mixture.

3. Lay the bottoms of the dinner rolls on the prepared baking sheet. Spread the cheese and beef mixture on the bottom half of each roll. Replace the tops. Cover with another sheet of aluminum foil sprayed with cooking spray.

4. Bake in the preheated oven until the burgers are heated through and cheese melts, about 30 minutes. Start watching them at about 25 minutes making sure the bottoms don't burn. Serve with sliced pickles.

* For my family of 2 adults and 1 toddler I make half of the recipe but still use one whole envelope onion soup mix.