Mini Bun-less Cheeseburger Bites

4-5 servings

INGREDIENTS

2 lbs ground beef 1 tsp salt ½ tsp pepper ½ tsp onion powder

1 tsp garlic powder 6 ounces uncured bacon

24 cherry tomatoes, halved 2 cups red leaf lettuce, chopped 8 ounces cheddar cheese, cut into

48 pieces

optional: pickles



DIRECTIONS

- 1. Preheat oven to 400 degrees.
- 2. Combine the first 5 ingredients together in a bowl.
- Using about 1 tablespoon of the meat mixture, make 48 mini patties or meatballs.
- 4. Place them on a foil lined baking sheets and bake for 15 minutes.
- 5. Cool slightly to handle.
- 6. While the mini burgers are baking, cook the bacon in a skillet but remove before crisp. Drain on paper towel and break into 48 pieces.
- 7. To assemble burgers on toothpick start with a tomato half, pickle, bacon, lettuce, cheese and burger.