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Mini Cheeseburgers ♦♦

Mini cheeseburgers are a delicious and bite-sized version of the classic cheeseburger. They are perfect for parties, game days, or any time you want a tasty snack. These mini cheeseburgers are made with juicy beef patties, melted cheese, and all your favorite toppings. They are quick and easy to make, and everyone will love them!

Recipe Type: Standard

Prep Time: 15 mins

Cook Time: 15 mins

Total Time: 30 mins

Recipe Yield: 500 grams

Number of Servings: 10

Serving Size: 50 g

Ingredients

500 g	Ground Beef
10 slices	cheese slices
10 buns	mini burger buns
10 leaves	lettuce leaves

10 slices tomato slices

10 slices onion slices

10 tbsp ketchup

10 tbsp mustard

1 Salt
teaspoon

1 Black pepper
teaspoon

Directions

Step 1

Mixing

In a bowl, mix the ground beef, salt, and black pepper.

Prep Time: 5 mins

Cook Time: 10 mins

Step 2

Shaping

Shape the ground beef mixture into small patties.

Prep Time: 5 mins

Cook Time: 5 mins

Step 3

Grilling

Cook the beef patties on a grill or stovetop until they reach your desired level of doneness.

Prep Time: 0 mins

Cook Time: 10 mins

Step 4

Melting

Place a slice of cheese on each patty and let it melt.

Prep Time: 0 mins

Cook Time: 1 mins

Step 5

Assembling

Assemble the mini cheeseburgers by placing a patty on each bun and topping with lettuce, tomato, onion, ketchup, and mustard.

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 250 kcal

Fat: 20 g

Protein: 15 g

Carbohydrates: 10 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	15 g	88.24%	88.24%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	10 g	18.18%	20%
Fibers	1 g	2.63%	4%
Sugars	2 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	6 g	N/A	N/A
Saturated Fat	8 g	36.36%	47.06%
Fat	20 g	71.43%	80%
Cholesterol	40 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	2 iu	0.22%	0.29%
Vitamin C	4 mg	4.44%	5.33%
Vitamin B6	10 mg	769.23%	769.23%
Vitamin B12	20 mcg	833.33%	833.33%
Vitamin E	2 mg	13.33%	13.33%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	400 mg	17.39%	17.39%
Calcium	10 mg	1%	1%
Iron	10 mg	125%	55.56%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Potassium	250 mg	7.35%	9.62%
Zinc	15 mg	136.36%	187.5%
Selenium	20 mcg	36.36%	36.36%

Recipe Attributes

Seasonality

Fall

Kitchen Tools

Slow Cooker

Blender

Nutritional Content

Low Calorie

Cuisines

Italian

Diet

Anti-Inflammatory Diet

Meal Type

Breakfast

Brunch

Lunch

Dinner

Snack

Supper

Course

Appetizers

Main Dishes

Side Dishes

Desserts

Drinks

Breads

Salads

Soups

Difficulty Level

Medium

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