

Classic American Cheeseburger

Savor the taste of a juicy, homemade cheeseburger that embodies the essence of American comfort food. Topped with melted cheese and fresh veggies, this dish is sure to satisfy your cravings.



Main Dish

American

15 min

Total time

easy

Difficulty

550

kcal / serving

Ingredients

- 1 ground beef patty (4 oz)
- 1 slice of cheddar cheese
- 1 hamburger bun
- 1 leaf of romaine lettuce
- 2 slices of tomato
- 1 slice of red onion
- 1 tablespoon of ketchup
- 1 tablespoon of mustard
- Salt and pepper to taste

Steps

- 1 Preheat your grill or stovetop skillet over medium-high heat.
- 2 Season the ground beef patty with salt and pepper on both sides.
- 3 Cook the patty on the grill for about 3-4 minutes on each side for medium doneness.
- 4 In the last minute of cooking, place the slice of cheddar cheese on top of the patty to melt.
- 5 While the burger is cooking, toast the hamburger bun on the grill or in a toaster.
- 6 Assemble the burger by placing the lettuce on the bottom bun, followed by the tomato, burger patty with melted cheese, red onion, ketchup, and mustard.
- 7 Top with the other half of the bun and serve immediately.