

TOMATO BUN BURGER



INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Ground Beef	1 lb.	Approved Mayonnaise	2 Tbsp.
Olive Oil	1 Tbsp.	Dijon Mustard	2 Tsp.
Salt And Pepper	To Taste	Pickles, Sliced	2 Tbsp.
Beefsteak Tomatoes	2	Lettuce	



PREPARATION

- ✔ Preheat a large skillet over medium-high heat.
- ✔ Divide the ground beef into 4 equal portions and shape them into burger patties.
- ✔ Season the patties with salt and pepper on both sides.
- ✔ Add olive oil to the skillet and cook the patties for 3-4 minutes per side, or until they reach your desired level of doneness.
- ✔ While the patties are cooking, slice the beefsteak tomatoes into thick slices.
- ✔ In a small bowl, mix together the approved mayonnaise and dijon mustard to create the sauce.
- ✔ Once the patties are done cooking, remove them from the skillet and set aside.
- ✔ To assemble the burgers, place a cooked patty on top of a tomato slice, followed by a dollop of the sauce and a few slices of pickles, and a leaf of lettuce. Top with another tomato slice and serve immediately.
- ✔ Enjoy your burger!