Cheeseburger Cups

**INGREDIENTS**

Cooking spray ½ tsp. Garlic powder

6 burger buns split Kosher salt

1 tbsp. vegetable oil Ground pepper

1 medium onion, chopped 3 slices cheddar, quartered

1 lb. ground beef ketchup & mustard for serving

12 pickle chips

**DIRECTIONS**

1. Preheat oven to 350° and grease a muffin tin with cooking spray. Flatten burger bun halves to 1/4 inch thick with a rolling pin and place one half cut-side up in each prepared muffin cup.
2. In a large skillet over medium-high heat, heat oil. Add onion and cook, stirring, until soft, about 5 minutes. Add ground beef and cook, breaking up meat with a wooden spoon, until no longer pink, about 6 minutes. Drain fat.
3. Return beef mixture to skillet and season with garlic powder, salt, and pepper. Divide ground beef mixture among burger bun cups and top each with a cheddar cheese square. Bake until cheese is melty and buns are golden, about 10 minutes.
4. Drizzle cups with ketchup and mustard, top with a pickle

