

# **Pan-Seared BBQ Bacon Cheeseburger**

**1 Dinner's Seasoned Hamburger Patty**  
**1 Lg. Hamburger Bun**  
**Slice of American Cheese**  
**2 Slices Cooked Bacon**  
**3 tbls. Dinner's Ready BBQ Sauce**  
**Sliced Yellow Onion, sauteed**  
**Lettuce - optional**  
**Sliced Tomato - optional**

Spray a heavy skillet with non-stick spray. Preheat the skillet over medium-high heat.

Place the Dinner's Ready Seasoned Hamburger Patty in the skillet and cook for 3-4 minutes. Turn hamburger over and add sliced onions to the skillet. Continue to cook the hamburger until cooked through, about 5-7 minutes, while sauteing the onions on the side.

Top the cooked hamburger with the slice of cheddar cheese and allow the cheese to melt while warming the buns.

To assemble the hamburger, spread the BBQ Sauce on the warmed bun and top with hamburger patty with melted cheese. Place the strips of cooked bacon and sauteed mushrooms on top. Add sliced tomatoes and lettuce, if desired.

**Cooking Tip:** To make crispy bacon without all the fuss and mess, preheat the oven to 350° F. Spread the bacon in a single layer on a sheet pan and cook in the oven about 18-20 minutes, until bacon is crispy.

## **Suggested Side Dishes:**

Dinner's Ready 8 Layer Mexican Dip  
Dinner's Ready Salsa  
Dinner's Ready Cheese Dip  
Dinner's Ready Bacon Ranch Potato Salad