



The Classic Smash Burger

INGREDIENTS

¼ cup Hy-Vee unsalted butter melted
1 tbsp Hy-Vee worcestershire sauce
½ tbsp fish sauce
1 lb 90% lean Hy-Vee ground beef
2 slices Hy-Vee cheddar cheese, divided
2 Hy-Vee Bakery sesame seed hamburger buns, split
2 leaves lettuce, divided, for serving
That's Smart! hamburger dill pickle slices, for serving
Red tomatoes, and/or yellow tomatoes, sliced, for serving
Red onion, sliced, for serving
Hy-Vee ketchup, for servings

PREPARATION

- 1** Combine butter, Worcestershire sauce, and fish sauce in a medium bowl. Add ground beef; gently mix. Shape into 4 meatballs. Cover with plastic wrap and refrigerate for 30 minutes. Meanwhile, preheat a charcoal or gas grill for direct cooking over high heat.
- 2** Place a large cast-iron griddle on grill rack to preheat. Remove meatballs from refrigerator; sprinkle with Hy-Vee kosher salt and Hy-Vee coarse-ground black pepper. Place meatballs 1 inch apart on hot griddle. Sear for 30 seconds. Smash burgers to ¼-inch thickness using a large spatula. Turn burgers over; place 1 slice of cheese on top of each patty. Cook 1 to 2 minutes more or until cheese melts and burgers reach 160°.
- 3** Butter and toast 2 split Hy-Vee Bakery sesame seed hamburger buns. To assemble, place a lettuce leaf on bun bottoms' top each with 2 burgers, pickle slices, red and yellow tomato slices, red onion, ketchup, and bun top.

NUTRITION FACTS

Calories: 950
Total Fat: 59g
Saturated Fat: 29g
Trans Fat: 2g
Cholesterol: 285mg

Sodium: 940mg
Carbohydrates: 30g
Sugar: 6g
Protein: 72g