



Bacon 'n' Cheddar Loose Meat Sandwiches

INGREDIENTS

6 slice(s) Hy-Vee double smoked thick-sliced bacon
1 lb 85% lean ground beef
½ cup yellow onion, finely chopped
½ (2.2-oz.) pkg. Hy-Vee beefy onion soup mix, (1 envelope)
1 tbsp Hy-Vee original yellow mustard
1 tbsp Hy-Vee Worcestershire sauce
6 Hy-Vee Bakery sesame seed buns
6 Hy-Vee singles American cheese slices
Red onion, sliced

PREPARATION

- 1** Arrange bacon in a single layer in large unheated skillet. Cook over medium heat 12 to 14 minutes or until crispy, turning often. Drain bacon on paper towels; discard drippings in skillet.
- 2** Cook ground beef in same skillet over medium-high heat 5 minutes, stirring occasionally to break into crumbles. Add chopped yellow onion; cook 3 to 5 minutes more or until beef is browned (165°) and onion is softened.
- 3** Reduce heat to medium-low; add soup mix, yellow mustard, and Worcestershire sauce. Cook 2 to 3 minutes more or until sauce begins to thicken.
- 4** To serve, place bun bottoms on 6 serving plates. Top with ground meat mixture, cheese slices, red onion slices, bacon, and bun tops.

NUTRITION FACTS

Calories: 460
Total Fat: 24g
Saturated Fat: 10g
Trans Fat: .5g
Cholesterol: 90mg

Sodium: 860mg
Carbohydrates: 32g
Fiber: 1g
Sugar: 6g
Protein: 28g