

Cheeseburger Salad

10 ingredients · 15 minutes · 2 servings



Directions

1. Heat a non-stick pan over medium heat. Add the beef to the pan, breaking it up as it browns. Once it is cooked through and no longer pink, drain excess drippings from the pan if necessary and season with salt and pepper.
2. In a bowl, whisk together the mayonnaise, apple cider vinegar, and mustard.
3. Divide the lettuce, tomatoes, ground beef, cheese, red onion, and pickle between plates. Drizzle the dressing over top and enjoy!

Notes

Leftovers

Refrigerate in an airtight container for up to one day.

Serving Size

One serving equals approximately four cups.

Dairy-Free

Use vegan cheese instead of cheddar.

More Flavor

Add garlic to the ground beef.

Additional Toppings

Add sliced green onions.

Ingredients

- 8 ozs** Extra Lean Ground Beef
- Sea Salt & Black Pepper (to taste)
- 1/4 cup** Mayonnaise
- 1 tbsp** Apple Cider Vinegar
- 1 tsp** Yellow Mustard
- 1 head** Boston Lettuce
- 1 cup** Cherry Tomatoes (halved)
- 2 ozs** Cheddar Cheese (shredded)
- 1/4 cup** Red Onion (diced)
- 1/4 cup** Pickle (chopped)