



# Certified Angus Beef Smash Burger

Serves 4

## Ingredients

- 1 (24 ounce) package Fresh from Meijer Certified Angus Beef Chuck Smash Sliders
- Frederik's by Meijer Steak and Burger Seasoning, to taste
- 8 slices Frederik's by Meijer Yellow American Cheese
- 4 tablespoons Frederik's by Meijer Yum Yum Sauce
- 4 Frederik's by Meijer Butter Sandwich Buns (1/2 package)
- Frederik's by Meijer Cumin Lime Pickle Chips
- Meijer Nonstick Cooking Spray, as needed

## Method

1. Preheat cast iron pan over medium-high heat or flat top griddle to 400 degrees.
2. Season each burger on both sides with steak and burger seasoning.
3. Lightly spray cooking surface with nonstick spray. Place burger patties on cooking surface and "smash" with a sturdy spatula. Cook for 3 minutes; flip and top each with cheese and cook for 3 minutes longer.
4. Spread 1 tablespoon of yum yum sauce onto each bottom bun. Stack 2 burger patties on each bottom bun, top with pickles, then put top bun on. Enjoy!