

Burger Bowl



Servings:

4

Prep Time:

10 minutes

Cook Time:

15 minutes

Ingredients

- 1 lb **Lean Ground Beef**
- 4 tsp **Garlic Powder**
- ½ tsp **Salt**
- ½ tsp **Black Pepper**
- 2 heads **Romaine Lettuce**, chopped
- 1 cup **Tomatoes**, chopped
- ½ **Red Onion**, sliced
- ½ cup **Dill Pickles**, diced
- ½ cup **Shredded Cheddar Cheese**
- 8 slices **Bacon**, cooked and chopped
- 1 **Avocado**, sliced
- ½ cup **Mayonnaise**
- 2 tbsp **Ketchup**
- 1 tbsp **Dill Pickle Juice**

Method of Preparation

Step 1

Add ground beef to a skillet over medium heat. Season with garlic powder, salt and pepper.

Step 2

Crumble beef and cook until browned.

Step 3

While the beef is cooking, mix the ingredients together for the dressing (mayonnaise, ketchup, pickle juice, garlic powder, paprika, salt/pepper) until smooth.

Step 4

Assemble the salad: lettuce, diced tomatoes, ground beef, sliced avocado, shredded cheese, diced pickles, crumbled bacon and sliced onion.

Step 5

Drizzle with dressing and toss to mix.

- ¼ tsp **Garlic Powder**
- ¼ tsp **Paprika**
- ¼ tsp **Salt**
- ¼ tsp **Black Pepper**

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