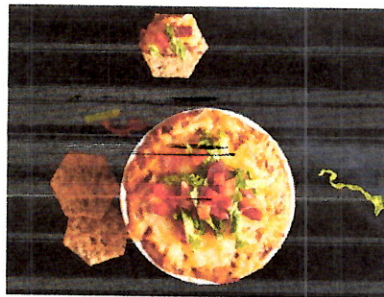


Can't get out of it ~
Delicious

HyVee.

Score Again Cheeseburger Dip

Servings: 28 Prep: 25 min Total: 45 min



From Hy-Vee Seasons Magazine

No need for a patty or a bun with this cheeseburger. Transform a grilling favorite into a dip by baking the burger into a casserole. Use small, toasted bread slices for scooping the meaty goodness.

Directions

- 1 Preheat oven to 350 degrees.
- 2 In a large skillet, cook ground beef over medium heat. Remove from pan and add to a medium-sized bowl. In the same skillet, sauté onion and garlic until tender; add to cooked beef. In the same skillet, cook bacon until crispy. Remove from pan and drain on paper towel-lined plate. Reserve 1/2 cup bacon for topping.
- 3 Add cooked bacon, cream cheese, sour cream, 1/2 cup mozzarella, 1/2 cup cheddar, Worcestershire sauce and ketchup to ground beef mixture. Mix until combined. Spread into a 9-inch pie pan. Top with remaining mozzarella and cheddar cheese. Bake for 20 minutes. Remove from oven and top with lettuce, tomatoes and 1/2 cup reserved bacon.

Nutrition facts

80 Calories per serving
2 tablespoons

| | |
|-------------------|-------------------------|
| Total Fat: 5g | Total Carbohydrates: 2g |
| Saturated Fat: 3g | Dietary Fiber: 0g |
| Trans Fat: 0g | Total Sugars: 1g |
| Cholesterol: 25mg | Protein: 6g |
| Sodium: 125mg | Calcium: 6% |

Ingredients

- 3/4 lbs. lean ground beef (used 1/2 pd)
 - 1/2 c. yellow onion, diced
 - 2 clove(s) garlic, minced
 - 10 slice(s) Hy-Vee bacon, cut into 1-inch pieces, divided
 - 4 oz. Hy-Vee cream cheese, softened
 - 1/2 c. Hy-Vee sour cream
 - 3/4 c. Hy-Vee shredded mozzarella cheese, divided
 - 3/4 c. Hy-Vee shredded cheddar cheese, divided
 - 1 tbsp. Hy-Vee Worcestershire sauce
 - 2 tbsp. Hy-Vee ketchup
 - 1 c. shredded lettuce
 - 1 c. tomato, chopped
- Don't need n
can use

Recipe Source:

Hy-Vee Seasons Fall 2013.