

Bosch x Kitchen Stories Smash Burgers Recipe

Servings: 4

Difficulty: Easy

Preparation: 35 min.

Ingredients:

- 1 lb ground beef
- 4 slices melting cheese
- 4 burger buns
- ½ head iceberg lettuce
- mayonnaise (for serving)
- ketchup (for serving)
- dill pickle (for serving)
- salt
- pepper
- vegetable oil

Utensils:

cast iron pan, pastry brush, spatula, toaster, cutting board, knife

Steps:

1. Heat a cast-iron pan over medium-high until very hot, then lightly brush with vegetable oil. Divide ground beef into equal portions.
2. Place half the portions in the pan and smash flat with a spatula to form patties approx. ½ in. (1.5 cm) thick. Season with salt and pepper and let cook until edges are very brown, approx. 2 min. Flip, season again with salt and pepper, and place a slice of cheese on top of each patty. Cook until cheese melted and burgers are medium-rare, approx. 1 min.
3. In the meantime, toast the buns in a toaster or in the oven. Slather the bottom bun with mayonnaise, and the top bun with ketchup. Shred the iceberg lettuce with a knife. Place the patties on the bottom bun and top with pickles, lettuce, and the top of the bun. Serve immediately and enjoy!

