





Too-Cute Cheeseburger Bites



1/4th of recipe (4 bites): 164 calories, 6.5g total fat (3.5g sat. fat), 437mg sodium, 6.5g carbs, 1.5g fiber, 2g sugars, 19.5g protein

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Prep: 20 minutes **Cook:** 10 minutes



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Ingredients

8 oz. raw extra-lean ground beef (4% fat or less)

1/4 cup finely chopped onion

3 tbsp. whole-wheat panko breadcrumbs

2 tbsp. egg whites (about 1 large egg's worth) or fat-free liquid egg substitute

1/4 tsp. garlic powder 1/4 tsp. onion powder

1/8 tsp. each salt and black pepper

4 slices reduced-fat cheddar cheese

16 hamburger dill pickle chips 16 small pieces of lettuce

8 cherry tomatoes, halved

Optional dips/toppings: ketchup, yellow mustard, light Thousand Island dressing

Directions

Preheat oven to 400 degrees. Spray a baking sheet with nonstick spray.

In a large bowl, thoroughly mix beef, onion, breadcrumbs, egg whites/substitute, and seasonings.

Evenly form into 16 patties on the baking sheet. Bake for about 8 minutes, or until cooked to your preference.

Meanwhile, break each cheese slice into 4 squares.

Plate burger patties, and immediately top with cheese, pickle chips, lettuce, and tomato halves. Serve with toothpicks.

MAKES 4 SERVINGS

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