

Big Mac Salad

Jacob · 30/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

6

Description

This Big Mac salad is a way to get the taste of a Big Mac with the healthfulness of a salad. Switch out with other favorite toppings if you like.

Ingredients

- - 1 head lettuce
- torn - 1 large tomato
- sliced - 1 large onion
- sliced - ½ cup dill pickle slices - 2 tablespoons butter
- melted - ½ round loaf sourdough bread
- cubed - ¼ cup olive oil - ¼ cup pickle juice - 1 teaspoon mustard - 1 teaspoon ketchup - 1 teaspoon grill seasoning - 1 pound ground beef - 1 teaspoon grill seasoning - 2 cups shredded American cheese

Instructions

1. Combine lettuce
2. tomato
3. onion
4. and pickle slices in a large bowl for salad. Set aside Heat butter in a large skillet and toss bread cubes in until lightly browned
5. 2 to 3 minutes. Combine olive oil
6. pickle juice
7. mustard
8. ketchup
9. and grill seasoning in a lidded jar for dressing. Close and shake until well combined. Set aside. Heat a large skillet over medium-high heat. Season ground beef with grill seasoning and add to the hot skillet. Cook and stir until browned and crumbly
10. 5 to 7 minutes. Drain and discard grease. Add cheese and stir into the beef until melted. Toss salad with the dressing just before serving. Put salad on plates and top with ground beef mixture and croutons.