



Just Like A Mac Attack Salad

Jacob · 30/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

1 hr

Description

A tasty lighter way to enjoy the classic burger at home

Ingredients

— - ½ cup mayonnaise - 4 teaspoons sweet pickle relish - 1 tablespoon ketchup - 1 tablespoon minced white onion - 2 teaspoons olive oil - 2 teaspoons white sugar - 1 teaspoon white vinegar - ? teaspoon lemon juice - ? teaspoon dry mustard - ? teaspoon ground paprika - ? teaspoon salt - ? teaspoon ground black pepper - 6 frozen hamburger patties - 8 cups salad greens - ½ cup shredded Cheddar cheese - ¼ cup diced onion - ¼ cup chopped dill pickle chips

Instructions

1. Mix mayonnaise
2. pickle relish
3. ketchup
4. minced onion
5. olive oil
6. sugar
7. vinegar
8. lemon juice
9. dry mustard
10. paprika
11. salt
12. and pepper in a bowl to make sauce. Refrigerate until flavors combine
13. at least 30 minutes. Preheat a large grill pan over medium heat. Cook hamburger patties
14. turning occasionally
15. until browned
16. 10 to 15 minutes. An instant-read thermometer inserted into the center should read at least 160 degrees F (71 degrees C). Chop patties into bite-sized pieces. Toss chopped hamburger patties
17. salad greens
18. Cheddar cheese
19. diced onion
20. and pickle chips in a large bowl. Top with sauce before serving.