

Easy Beef Sliders

by Jamie @ Love Bakes Good Cakes

Prep Time: 10 minutes

Cook Time: 25 minutes

Yield: 18-24 sliders

Ingredients

- 1 medium onion, finely chopped
- 2 lb. lean ground beef
- Salt & pepper, to taste
- 18-24 Slider rolls
- 2 cups (8 oz.) shredded Cheddar cheese
- Favorite condiments (ketchup, mustard, pickles, etc ...)

Instructions

1. Preheat oven to 350° F. Spray a 10x15-in. rimmed baking sheet with cooking spray and set aside.
2. Sprinkle the chopped onion evenly in the baking sheet. Crumble the ground beef over the onions. Using your hands, press the ground beef evenly into the pan over the onions, covering them evenly. This layer will be very thin. Season with salt and pepper.
3. Bake for 15-20 minutes, or until the beef is cooked through. Remove the pan from the oven and carefully drain the grease. (You don't want the meat falling out with it!) Top the beef with shredded cheese. Return to the oven to melt cheese, about 2-4 minutes.
4. Remove the pan from the oven. Using a pizza cutter, cut the beef into approximately 2-in. squares (or the size of your rolls). Place patties on top of rolls and serve with your favorite condiments.