

Burger Bowls with Special Sauce

Burger night doesn't have to mean standing over the grill or making a pile of separate sides. These Burger Bowls with Special Sauce give you all the flavors of a classic burger in an easy, no-oven dinner that everyone can build their own way.

Start with seasoned ground beef, add your favorite burger toppings, and finish it off with a simple homemade special sauce. It's quick, customizable, and perfect for busy nights when you want dinner to feel easy without hitting the drive-thru.

Burger Bowl Ingredients

For the bowls:

- 1 lb ground beef
- Salt, pepper, garlic, or your favorite burger seasoning
- Romaine lettuce or chopped salad mix
- Shredded cheese
- Pickles, chopped
- Tomatoes, chopped
- Red onion, finely chopped
- Optional: avocado, bacon bits, croutons, or roasted potatoes/fries on the side

Special Sauce

Ingredients:

- ½ cup mayonnaise
- 2 tbsp ketchup
- 1 tbsp yellow mustard
- 2 tbsp finely chopped dill pickles or dill relish
- 1 tsp pickle juice
- ½ tsp [Garlic & Herb rub](#)
- ½ tsp [Three Onion rub](#)
- ½ tsp paprika (optional)

Optional:

- ½ tsp sugar or a tiny drizzle of honey if you like it a little sweeter

Directions:

Mix everything together in a small bowl.

Taste and adjust with more pickle juice if you want it thinner or tangier.

Quick tip:

Make the dressing first and let it sit while you cook the beef. The flavor gets better after a few minutes.

Cooking Directions:

1. Cook the ground beef in a skillet until browned, breaking it up with the [Mix N Chop](#). Season to taste.
2. Chop lettuce, pickles, tomatoes, and onion.
3. Mix together the dressing ingredients.
4. Build bowls with lettuce, beef, toppings, cheese, and a drizzle of dressing.

Serve with fries, roasted potatoes, or just keep it low-carb with the salad bowl.

Melanie's recommended tools to help you get it on the table fast: 

- [Mix N Chop](#) - to break up the ground beef
- [Food Chopper](#) - to chop up the pickles & onions
- [Salad Choppers](#) - to cut up your lettuce
- [Measure All Cup](#) - measure your Mayo, Ketchup, and honey
- [Cool & Serve](#) - is a great option if you want to prep toppings ahead or serve it buffet-style
- [Adjustable Course Grater](#) - to quickly grate your cheese
- [Measure, Mix & Pour](#) — great if you want to mix and drizzle the sauce