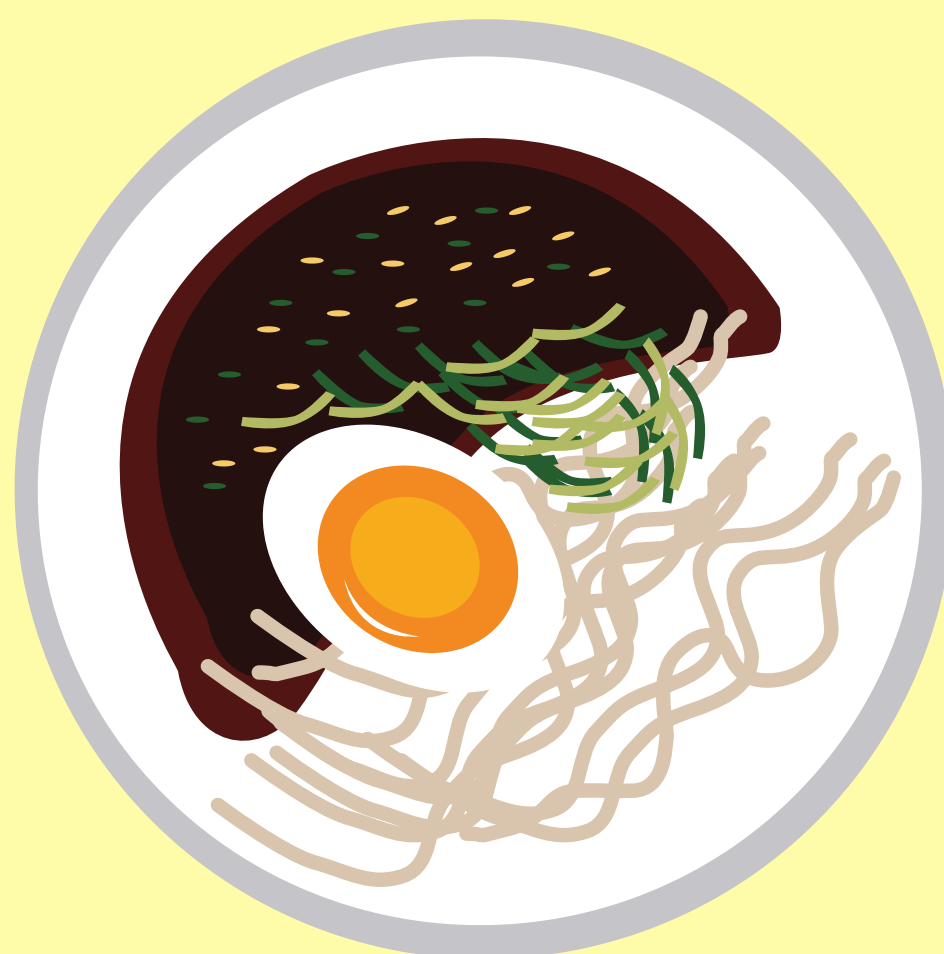


ACTION-MOVIE FAVORITE

One-Pan Loaded Cheeseburger Skillet

All the bold, savory flavors of a classic cheeseburger in one hearty skillet. Juicy browned beef, golden-edged potatoes, onions, tangy pickles, and melted cheddar come together with a creamy burger-style sauce for the ultimate action-movie dinner.



PREP: 10 minutes • COOK: 30–35 minutes • SERVES: 4

YOU'LL NEED

For the Skillet

- 1 tablespoon olive oil
- 1 pound lean ground beef or ground turkey
- 1 pound baby potatoes, quartered
- 1 small yellow onion, diced
- 2 garlic cloves, minced
- 1 tablespoon tomato paste
- 1 cup low-sodium beef stock
- 1 tablespoon Worcestershire sauce
- 1 teaspoon smoked paprika
- ½ teaspoon black pepper
- Salt, to taste
- 1 cup shredded sharp cheddar

For the Burger Sauce

- ¼ cup sour cream or plain Greek yogurt
- 2 tablespoons ketchup
- 1 tablespoon yellow mustard

For the Finishing Touches

- ⅓ cup diced dill pickles
- 2 green onions, sliced

ALL YOU HAVE TO DO

1. Preheat and prepare

Heat the oven to 425°F (220°C). Set out a large oven-safe skillet.

2. Brown the potatoes

Warm the olive oil over medium-high heat. Add the quartered potatoes and a pinch of salt. Cook for 8-10 minutes, turning occasionally, until browned on several sides.

3. Cook the beef and onion

Push the potatoes to the sides of the skillet. Add the ground beef and diced onion to the center. Cook for 6-7 minutes, breaking the beef into small pieces, until the beef is browned and cooked through. Drain excess fat if necessary.

4. Build the flavor

Add the garlic, tomato paste, Worcestershire sauce, smoked paprika, and black pepper. Stir for about 1 minute, coating the meat and potatoes.

5. Simmer until tender

Pour in the beef stock. Cover and simmer for 8-10 minutes, or until the potatoes are fork-tender. Check occasionally and add a splash of stock if the pan becomes too dry.

6. Make the burger sauce

In a small bowl, mix the sour cream or Greek yogurt with the ketchup and mustard until smooth. Stir half of the sauce into the skillet.

7. Melt the cheddar

Sprinkle the shredded cheddar evenly over the skillet. Transfer to the oven and bake uncovered for 5-7 minutes, until the cheese is melted and bubbling.

8. Finish and serve

Carefully remove the hot skillet from the oven. Scatter the diced dill pickles and sliced green onions over the top. Drizzle with the remaining burger sauce and serve warm.

ACTION-MOVIE COOKING TIPS

Using ground turkey?

Add an extra teaspoon of olive oil if needed to keep the meat moist. Cook it thoroughly before adding the stock.

No oven?

Once the potatoes are tender, sprinkle the cheddar over the skillet, cover, and cook on low until the cheese melts. Add the pickles, green onions, and remaining sauce afterward.

Want extra crunch?

Brown the potatoes in a single layer where possible, turning them occasionally rather than stirring constantly.

Easy side dish:

Serve with a crisp green salad, steamed green beans, or crunchy coleslaw.

QUICK FAQ

Can I use ground turkey instead of beef?

Yes. Ground turkey works well and creates a lighter variation. Add a little extra oil if the pan looks dry, and cook the turkey thoroughly.

How do I know the potatoes are ready?

Pierce a piece with a fork or knife. It should slide in easily without resistance.

Can I make it ahead?

You can cook the beef and potato mixture ahead and refrigerate it promptly. Reheat until piping hot, then add the cheese and fresh toppings. The pickles and burger sauce are best added just before serving.

Big burger flavor, crispy potatoes, one skillet, and zero missed movie moments.