Croissant Smash Burgers (beef)

Prep: 10 mins. Cook: 6 mins. Serves: 6 patties

Ingredients

1 lb. ground chuck (80/20)
kosher salt (to taste)
black pepper (to taste)
6 slices cheddar cheese (or your favorite cheese)
6 croissants or hamburger buns, cut in half
Toppings: lettuce, tomatoes, onions (optional)

Instructions

1. Preheat a flat-top griddle or cast-iron skillet to high heat.
Slice the croissants in half. Set aside.

2. Divide the ground chuck into 6 equal portions (about 1/3 c for each).
Roll each portion into balls.

Place the hamburger balls onto the hot griddle.

Place a piece of parchment paper on top of the burger, then use a burger press or a spatula and press down very firmly.

Remove the parchment paper, then season the burger with salt and pepper.

Cook the burgers until they are browned, about 1-2 minutes until edges and bottom of the burger are browned.

3. Gently flip each burger and immediately top each one with one slice of cheese.
Cover the burgers with a lid to melt the cheese (optional).
Continue cooking the burgers until cheese has melted and the edges and bottom of the burger are browned.

4. Heat another large pan on medium high heat.
Place the croissant inside the pan to lightly toast.

5. Top with your burger then add croissant top, gently press and flip.
Remove from the pan when it is toasted on both sides.
Serve immediately with your favorite topping and dipping sauce.