

Burger Skillet – Believe in the Magic Traci Diary

 cookingwithtraci.com/2026/07/01/burger-skillet

By traci

July 1, 2026

What can you serve with it?

French fries – Frozen or this [recipe](#)

Sweet potato fries

Tater tots

[Roasted potatoes](#)

[Fried potatoes](#)

[Coleslaw](#)

Corn on the Cob

How to Serve it

Eat by itself

Eat it as a bowl with the fries or roasted potatoes as the base.

Over a bed of lettuce, like a salad

Topping Ideas for the Burger Skillet

Pickles – Dill, sweet, or relish

Shredded lettuce, arugula, or mixed greens

Cheese – American, cheddar, provolone, Swiss, or Muenster.

Tomato – Diced

Onion – diced or sliced

Ketchup and/or mustard

Grilled onions and/or mushrooms

Avocado

Fried egg

Sauerkraut

Jalepenos

Bacon

Make an extra batch of the sauce

Ways to Adapt The Recipe

The type of meat – Use Ground beef or ground turkey

Add **cooked** lentils for fiber, iron, protein, and folate

Use an avocado oil-based mayo

Burger Skillet

Stars of the Recipe

2 lbs. of ground beef or turkey

1 large yellow onion, chopped and divided

1/2 tsp. salt

1/2 tsp. pepper

Sauce

1/2 c. mayo

2 tsp. sweet pickle relish

2 tsp. mustard

1 tsp white vinegar

1/2 tsp. smoked paprika

1/4 tsp. garlic powder

1/4 tsp. onion

Steps

In a large bowl, cook the ground beef, 3/4ths of the chopped onions, salt and pepper over medium heat until the meat is cooked through. Drain the beef. **Take off the heat and set aside.** *(The rest of the onion is to top the burger skillet.)*

Meanwhile, make the sauce. Combine all the sauce ingredients. Stir until combined.

Pour the sauce over the meat. Stir until all the meat is coated in the sauce.

Top with the cheese. Place back on the heat with a lid until the cheese is melted.

Serve. Allow everyone to top their burger bowl with the toppings they would like.