Sheet Pan Burgers with Onions and Potatoes

Ingredients

- 1 lb Lean ground beef – use lean or they will be greasy
- 3 tbsp breadcrumbs
- 2 tbsp yellow mustard
- 1 tbsp Worcestershire sauce
- 1 large yellow onion, sliced thin
- 1 tbsp olive oil
- 1 tsp salt
- 1/2 tsp pepper
- Sliced cheese
- **Potatoes:**
- 1 lb baby golden potatoes, diced
- 2 tbsp olive oil
- Salt and pepper, to taste

Directions

1. Preheat oven to 425 degrees F.
2. To a medium sized bowl add the beef, breadcrumbs, mustard, and Worcestershire sauce. Mix with your hands until everything is incorporated. Set to the side
3. Line a sheet pan with aluminum foil. Place onions on the pan and drizzle with olive oil, sprinkle with salt & pepper, and toss to coat.
4. Form the ground beef mixture into 4 patties.
5. Gently nestle each hamburger on top of onions.
6. Place the potatoes on one side of the baking sheet and drizzle with olive oil and salt and pepper.
7. Place pan in the oven and cook for approximately 25-28 minutes or until patties are brown around edges and no longer pink in the center.
8. Remove from oven and top with cheese and your favorite hamburger toppings. Enjoy!