Cheesy Bacon Ranch Burger Sliders

Adsy.Pw · 10/10/2025

Prep Time

30

Dificult

Medium

Servings

2

Description

Cheesy Bacon Ranch Burger Sliders by Adsy.Pw

Ingredients

- 2 lbs (900 g) ground beef (80/20 blend)
- 1 packet (1 oz / 28 g) ranch seasoning mix
- 1 tsp garlic powder
- ½ tsp black pepper
- ½ tsp salt (optional
- depending on ranch mix saltiness)
- 12 slider buns or Hawaiian rolls (connected if possible)
- 8 slices cheddar or American cheese
- 8 slices cooked bacon
- chopped or halved
- 2 tbsp melted butter
- 1 tsp garlic powder (for brushing)

Instructions

1. Preheat oven: Set to 375°F (190°C). Line a baking sheet or pan with foil or parchment paper. Prepare the beef: In a bowl
2. mix ground beef with ranch seasoning
3. garlic powder
4. pepper
5. and salt. Press evenly into a 9×13-inch pan to form a flat layer. Bake the beef: Bake for 15–18 minutes
6. until fully cooked. Drain any excess grease. Use a spatula to loosen the beef from the pan and cut into 12 even squares. Assemble the sliders: Slice the connected slider buns horizontally. Place the bottom halves on a baking tray. Layer with the cooked beef squares
7. cheese slices
8. and bacon pieces. Add the top buns: Place the top half of the rolls over the sliders. Brush melted butter mixed with garlic powder over the tops. Sprinkle with chopped parsley if desired. Bake again: Cover loosely with foil and bake for 5–7 minutes
9. or until cheese melts. Uncover and bake for 2 more minutes to toast the tops. Serve: Cut into individual sliders and serve hot with extra ranch dressing for dipping.