

## The Ultimate Bologna Burger: A Retro Comfort Food Revival with SautØed Veggies

that deserves a spot in your weeknight rotation.



**TIME**  
**15 min**

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**ChefManiac**

### INGREDIENTS

for the Ultimate Bologna Burger This recipe is built on simplicity, but don't skimp on quality where it counts-like getting a nice, thick slice of bologna. IngredientAmount:

### DIRECTIONS

1. Step-by-: Step Instructions
2. This : Bologna Burger comes together in three quick steps.
3. SautØ the Vegetables
4. margarine or oil
5. to a medium skillet and heat over medium-high heat.
6. Once melted, add the thin slices of
7. green pepper and onion
8. Season with a pinch of salt, pepper, and any other seasonings of choice (like a dash of garlic powder).
9. SautØ for about 5-7 minutes, stirring occasionally, until the onions are translucent and the peppers are tender-crisp and slightly caramelized. Remove the vegetables and set them aside on a plate.
10. Fry the : Bologna and Toast the Bun
11. hamburger bun
12. halves, cut-side down, to the same skillet. Toast for 1-2 minutes until golden brown. Remove and set aside.
13. thick slice of bologna
14. to the greased pan. Fry for 2-3 minutes per side until it's browned, slightly curled, and slightly crispy around the edges.
15. , lay the slice on top of the bologna during the last minute of cooking, covering the pan for 30 seconds to help the cheese melt perfectly.
16. Assemble the : Bologna Burger
17. Spread the
18. evenly on the bottom and/or top half of your prepared bun.

19. Place the hot, cheesy (optional)
20. fried bologna
21. on the bottom bun.
22. Top generously with the sautéed
23. green peppers and onions
24. Add any optional favorite sandwich toppings you like (pickles are a fantastic addition!).
25. Place the top bun on, press lightly, and serve immediately.

## SWAPS & NOTES

Hamburger Bun 1 Brioche or potato buns work great for an extra touch of flavor and softness.

Thick-Cut Bologna 1 slice Ask your butcher for a 1/2-inch slice-it holds up perfectly to frying.

Green Pepper 1/2 (sliced thin) Adds a necessary layer of freshness and crunch.

Small Onion 1/2 (sliced thin) Yellow or white onion is fine.

## TIPS FOR SUCCESS

**The Score Trick:** To prevent your bologna slice from cupping too severely while frying, use a small, sharp knife to make 3-4 shallow cuts (about 1/4 inch deep) around the perimeter of the slice before putting it in the pan.

**Use the Same Pan:** Cooking the vegetables and the bologna in the same pan is key!

The small bits and rendered fat from the bologna will add incredible flavor to your onions and peppers.

A properly toasted bun adds necessary texture and prevents the bun from becoming soggy from the mustard and cooked ingredients.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/the-ultimate-bologna-burger-a-retro-comfort-food-revival-with-sauteed-veggies/>