

Juicy Garlic Parmesan Burgers with Buttery Toasted Buns

Garlic Parmesan Cheeseburger



TIME
20 min

TEMP
160°F

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INGREDIENTS

- 1 pound ground beef (80/20)
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 1 teaspoon garlic powder
- 4 hamburger buns
- 4 slices mozzarella or provolone cheese
- 1/4 cup grated Parmesan cheese
- 2 tablespoons mayonnaise
- 1 tablespoon butter
- 1 teaspoon minced garlic
- Lettuce (optional)
- Tomato slices (optional)
- Pickles (optional)

DIRECTIONS

- 1. Preheat:** Preheat your grill or stovetop pan over medium-high heat.
- 2. Season the Beef:** In a bowl, mix ground beef with salt, black pepper, and garlic powder. Form into 4 equal patties. Avoid overmixing to keep burgers tender.
- 3. Cook the Patties:** Cook for 4-5 minutes per side, or until desired doneness. Add cheese slices during the final minute so they melt perfectly.
- 4. Prepare the Garlic Butter Buns:** In a small pan, melt butter with minced garlic. Brush onto cut sides of buns and toast until golden.
- 5. Add Parmesan & Mayo:** Spread mayonnaise onto toasted buns and sprinkle with grated Parmesan cheese.
- 6. Assemble:** Place patties onto the bottom buns. Add lettuce, tomato, and pickles if desired. Top with bun and serve hot.

SWAPS & NOTES

Beef blend: 80/20 gives the best balance of flavor and juiciness.

Cheese swap: Try sharp white cheddar for extra depth.

Add heat: Sprinkle crushed red pepper into the beef mixture.

Low-carb option: Serve on lettuce wraps instead of buns.

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

Original recipe: <https://chefmaniac.com/juicy-garlic-parmesan-burgers-with-buttery-toasted-buns/>