

DINNER

Beef Burgers With Dill Pickle Rémoulade

5 October 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
29 min	15 min	14 min	6	\$2.19	553 kcal

You can never have too many main course recipes, so give Beef Burgers With Dill Pickle Rémoulade a try. For \$2.19 per serving, this recipe covers 22% of your daily requirements of vitamins and minerals. One serving contains 553 calories, 31g of protein, and 35g of fat. This recipe serves 6.

Ingredients

- ☐ 1/3 cup grated carrot
- ☐ 2 tablespoons Dijon mustard
- ☐ 2 tablespoons dill pickle relish
- ☐ 1 pound Lean Ground U.S. BEEF
- ☐ 1 leaf Toppings: green lettuce, sliced ripe tomatoes, thin Vidalia onion slices
- ☐ ¼ teaspoon pepper
- ☐ ¼ teaspoon MORTON Salt
- ☐ 6 slices cooked bacon slices
- ☐ 6 servings Dill Pickle Rémoulade
- ☐ 2 tablespoons chopped fresh parsley
- ☐ 6 seeded hamburger buns, split and lightly toasted
- ☐ ¼ cup finely chopped onion
- ☐ ½ pound JIMMY DEAN Pork Sausage
- ☐ 6 slices Swiss cheese slices

EQUIPMENT Bowl, Frying pan

Method

- 1

Combine first 9 ingredients in a large bowl. Shape into 6 patties.

- 2 Cook patties over medium heat in a large skillet or on a griddle coated with cooking spray 5 to 7 minutes on each side or until done.
- 3 Spread Dill Pickle Remoulade evenly on cut sides of each bun half; layer bottoms with hamburgers, cheese slices, bacon slices, and desired toppings.

Nutrition per serving

553

KCAL

31 g

PROTEIN

35 g

FAT

26 g

CARBS

Saturated Fat	13.6 g · 85% of daily needs
Fibre	2.1 g · 8% of daily needs
Sugar	4.7 g · 5% of daily needs
Sodium	1,407 mg · 61% of daily needs
Cholesterol	105 mg · 35% of daily needs
Vitamin C	5 mg · 6% of daily needs

Adapted from My Recipes. Find this recipe, ratings and more ideas at whatsheate.com/beef-burgers-with-dill-pickle-remoulade-147930