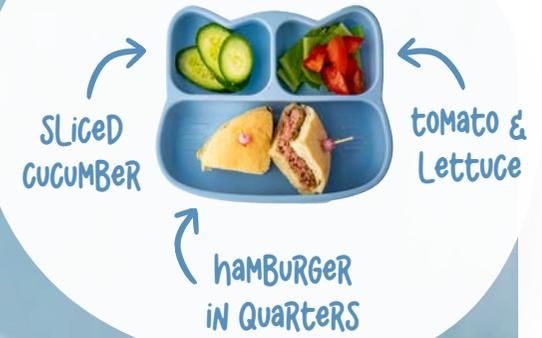




FOR the
Little ONES



CheeseBURGERS

20 Minutes

2 Servings

Beef

Hamburgers with melted cheddar cheese and fresh salad ingredients. Add your favourite condiments, or enjoy them as is with a side of sweet potato chips.

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FROM YOUR BOX

SWEET POTATOES	400g
BABY COS LETTUCE	1
TOMATO	1
LEBANESE CUCUMBER	1
BEEF BURGER PATTIES	2-pack
SLICED CHEESE	1 packet
BURGER BUNS	2-pack

FROM YOUR PANTRY

oil for cooking, salt, pepper, condiments of choice

COOKING TOOLS

frypan, oven tray

Add caramelised onion, grated carrots, beetroot or bacon to your burgers if you like.

Before you start cooking!

Wash your veggies and set out all ingredients, pans, chopping board and knife.

No gluten option - burger buns are replaced with GF burger buns.



1. Roast the Sweet Potatoes

Set oven to 220°C. Cut **sweet potatoes** into chips and toss on a lined tray with **oil, salt and pepper**. Roast for 25-30 minutes until tender and golden.



4. Melt the Cheese

Flip the **burgers** and lay **1-2 slices of cheese** on top of each patty. Cook for a further 3-4 minutes until cheese is melted and patty is cooked through.

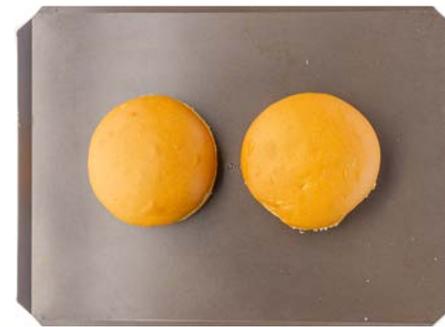
tip You can leave the cheese for serving if you prefer!



2. Prepare the Salad ingredients

Trim and shred **lettuce leaves**. Slice **tomatoes** and **cucumber**. Set aside.

tip You can leave the lettuce leaves whole if that makes the burgers easier to assemble.



5. Warm the Buns

Halve **buns** and place on an oven tray. Toast in the oven for 3-5 minutes.

tip Cut out the mid-section of the buns to make it easier for young kids to eat the burger! You can warm the buns in a frypan if you like.



3. Cook the Burger Patties

Heat a frypan over medium-high heat. Coat **burger patties** with **oil, salt and pepper**. Cook for 3-4 minutes on one side.

tip Barbecue the beef patties if preferred! Add 1/4-1/2 tsp oregano or smoked paprika for extra flavour.



6. Finish and Serve

Take everything to the table for everyone to assemble their burgers with **fresh salad ingredients, beef patty** and **condiments of choice**.

tip Mustard, chilli sauce and aioli make great additions to your burger.