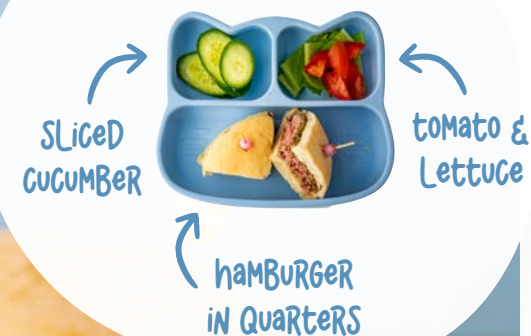


for the  
little ones

# CheeseBURGERS



20 Minutes



4/6 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

	4 PERSON	6 PERSON
SWEET POTATOES	800g	1.2kg
BABY COS LETTUCE	1	1
TOMATOES	2	3
LEBANESE CUCUMBER	1	2
BEEF BURGER PATTIES	4-pack	4pk + 2pk
SLICED CHEESE	1 packet	1 packet
BURGER BUNS	4	6

## FROM YOUR PANTRY

oil for cooking, salt, pepper, condiments of choice

## COOKING TOOLS

large 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 1/2-1 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.