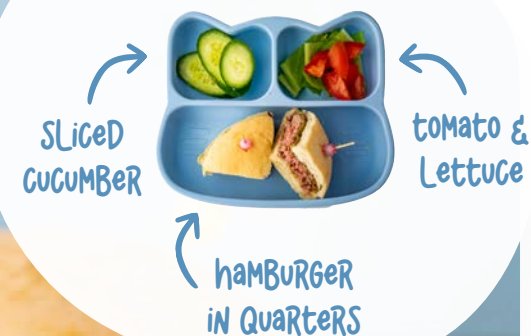


for the
little ones

CheeseBURGERS



20 Minutes



4 Servings



Beef

Hamburgers with melted cheddar cheese and fresh salad ingredients. Add your favourite condiments, or enjoy them as is!

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FROM YOUR BOX

BABY COS LETTUCE	1
TOMATOES	2
LEBANESE CUCUMBER	1
BEEF BURGER PATTIES	4-pack
SLICED CHEESE	1 packet
BURGER BUNS	4-pack
TOMATO SAUCE	2 x 25g

FROM YOUR PANTRY

oil for cooking, salt, pepper

COOKING TOOLS

large frypan, oven tray

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

Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.

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



1. PREPARE the SALAD INGREDIENTS

Set oven to 180°C (for the buns).

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.



4. 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.



2. 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 weather permits! Add 1/2-1 tsp oregano or smoked paprika for extra flavour.



5. FINISH AND SERVE

Take everything to the table for everyone to assemble their burgers with fresh salad ingredients, beef patty and tomato sauce.

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



3. 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!