



# KIDS' LUNCH CHEDDAR BEEF SLIDERS

with Tortilla Chips, Cucumber Rounds, Tomatoes & Orange Slices



## INGREDIENTS

3 PERSON | 6 PERSON



**6 Slices | 12 Slices**  
White Bread  
Contains: Soy, Wheat



**1 | 2**  
Mini Cucumber



**1 | 2**  
Orange



**4 oz | 8 oz**  
Grape Tomatoes



**10 oz | 20 oz**  
Ground Beef\*\*



**½ Cup | 1 Cup**  
Cheddar Cheese  
Contains: Milk



**1 | 2**  
Ketchup



**1.5 oz | 3 oz**  
Blue Corn Tortilla Chips  
Contains: Sesame



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!

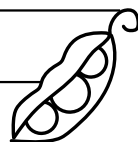
\*\*In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received all your protein in one package—rest assured it contains the correct amount.

### NAME 6 DIFFERENT FOODS THAT ARE GREEN

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_



PREP: 10 MIN | COOK: 15 MIN | CALORIES: 580





# HELLO FRESH



## HELLO

### LUNCH BUNCH

Pack the sliders, fruit, and veggies in those lucky lunch boxes—they're all yummy at room temperature!

### FUTURE FOODIES

Younger kiddos can help wash the produce—a great way to get them involved in preparing their own food!

### BUST OUT

- Large bowl
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)

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### 1 START PREP

- Wash and dry produce.
- Using a large drinking glass or round cookie cutter, cut circles out of the centers of **bread** (about a 3½-inch round per piece).



### 2 FINISH PREP

- Trim and thinly slice **cucumber** into rounds.
- Halve **orange**; slice crosswise into ½-inch-thick half-moons.
- Halve **tomatoes** if desired.



### 3 FORM PATTIES

- In a large bowl, combine **beef\*** and a **pinch of salt and pepper**. Form into three **patties** (six patties for 6 servings), each slightly wider than the bread rounds.



### 4 COOK SLIDERS

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **patties** and cook to desired doneness, 3-5 minutes per side.
- In the last minute of cooking, top each patty with **cheddar** and cover to melt cheese.
- Transfer patties to a paper-towel-lined plate.



### 5 ASSEMBLE SLIDERS

- Spread one side of each **bread round** with **ketchup**. Top half the rounds with **cheesy patties** and remaining bread rounds, ketchup sides down, to form **sliders**.



### 6 SERVE OR STASH LUNCH

- **To serve:** Divide **sliders** between plates. Serve with **tortilla chips**, **cucumber rounds**, **tomatoes**, and **orange slices** on the side.
- **To stash:** Let sliders cool completely. Refrigerate sliders, tortilla chips, cucumber rounds, tomatoes, and orange slices in separate containers and pack as desired for lunch!

\*Ground Beef is fully cooked when internal temperature reaches 160°.