



KIDS' LUNCH CHEDDAR BEEF SLIDERS

with Tortilla Chips, Cucumber Rounds, Tomatoes & Orange Slices



INGREDIENTS

3 SERVINGS | 6 SERVINGS



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



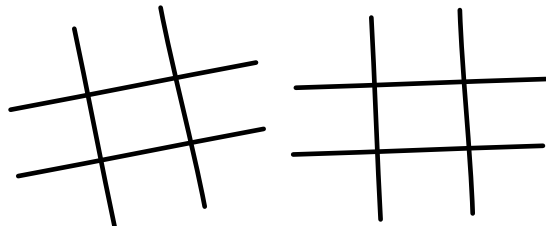
1.5 oz | 3 oz
Blue Corn
Tortilla Chips
Contains: Sesame



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.

TIC-TAC-TOE



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°.