

EASY CHEESEBURGERS

These cheeseburgers are a family favourite, and can be made as simply or extravagantly as you like!

EASY | 10 MINS | 10 MINS | 4 SERVES

Ingredients

- 4 x Burger Buns
- 4 x Beef Burger Patties
- 4 x Slices of Cheddar Cheese
- 1 x Iceberg Lettuce, chopped
- 1 x Tomato, sliced
- 1 x Red Onion, sliced
- 1 x Pickle, sliced
- Olive Oil, to fry
- Sauce/Mustard of your choice

Instructions

1. Prepare the ingredients by slicing the condiments for Burger assembly
2. Heat a frying pan over medium-high heat and cook the burger patties until they are fully cooked through.*
3. While the beef rests, toast the burger buns, and prepare to assemble your burgers.
4. Assemble your burgers, using the beef, cheese, lettuce, tomato, red onion, pickles and sauce to complete the burgers.

*Pro tip - A meat thermometer is a great way to see when the burger patties are fully cooked. **71°C is the safe temperature for ground beef products.**