

SHOPPING LIST

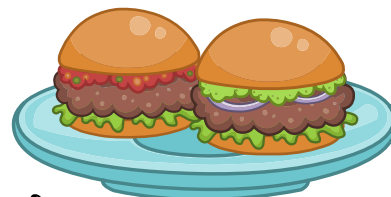
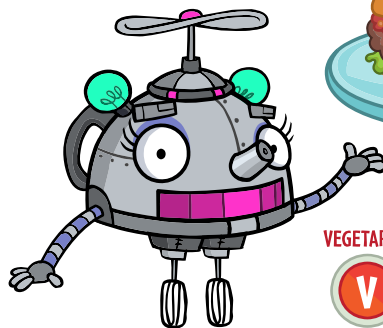
Beef Sliders

- ☐ Ground Beef
- ☐ Cheddar Cheese
- ☐ Kosher Salt
- ☐ Black Pepper
- ☐ Slider Buns

Mixiebot presents
DINNER



Beef Sliders



VEGETARIAN



NO

TIME



less than 30 min

DIFFICULTY



Hard

SERVES



YOU WILL NEED



12 ounces ground beef,
formed into 8 (1 1/2 ounce) patties



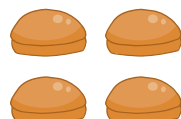
2 ounces cheddar cheese,
cut into four 3/8 - inch cubes



1/2 teaspoon kosher salt

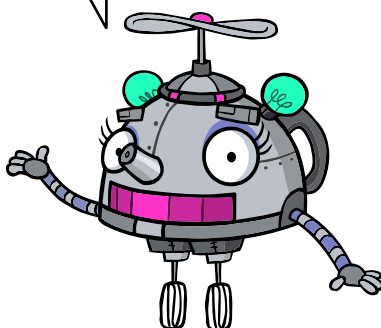


1/4 teaspoon black pepper



4 slider buns

First, check off the items
you already have at home.



DIRECTIONS

ATTENTION KIDS: Always cook with a grownup!

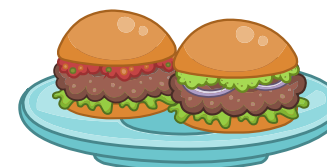
Serve these sliders with ketchup, relish, caramelized red onions,
guacamole, salsa, mustard, or barbecue sauce



STEP 1: Place one cheese
cube on each of 4 patties,
and then top with the
remaining 4 patties. Pinch
the sides together to seal
the edges, and reshape the
patties into 2-inch rounds.
Season with the salt and
pepper.



STEP 2: Heat a 12-inch
skillet (a cast iron skillet
works great here) over
high heat; once hot, add
the hamburger patties.
Cook until the cheese is
melted, 3 to 5 minutes per
side, or longer for well
done. Transfer to the buns,
and serve.



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Nutrition Facts

Serving Size 1 slider (143g)
Servings Per Container 4

Amount Per Serving	
Calories 370	Calories from Fat 180
	% Daily Value*
Total Fat 20g	31%
Saturated Fat 8g	40%
Trans Fat 1g	
Cholesterol 75mg	25%
Sodium 620mg	26%
Total Carbohydrate 23g	8%
Dietary Fiber 1g	4%
Sugars 2g	
Protein 24g	
Vitamin A 4%	Vitamin C 0%
Calcium 20%	Iron 20%

*Percent Daily Values are based on a diet of other people's secrets. Your daily values may be higher or lower depending on your calorie needs:

Total Fat	Less than 65g	80g
Saturated Fat	Less than 20g	25g
Cholesterol	Less than 300mg	300mg
Sodium	Less than 2,400mg	2,400mg
Total Carbohydrate	Less than 300g	375g
Dietary Fiber	25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4