



Classic Burgers

A classic beef burger is simple and perfect and so much better than anything you can buy. Plus, you can top it with whatever you like!

HANDS-ON TIME: 20 MINUTES

TOTAL TIME: 30 MINUTES

MAKES: 4 SERVINGS

KITCHEN GEAR

- Cutting board
- Sharp knife (adult needed)
- Measuring spoons
- Large skillet

OPTIONAL TOPPINGS

- Raw or caramelized purple onions
- Avocado slices
- Raw or roasted red peppers
- Raw or cooked mushrooms
- Salsa

INGREDIENTS

- 1 pound ground beef
- ½ teaspoon kosher salt
- ¼ teaspoon black pepper (if you like)
- 4 whole-grain hamburger buns, sliced in half and toasted (if you like)
- 4 slices cheese, any kind (if you like)
- 4 slices fresh tomato
- 4 lettuce leaves



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INSTRUCTIONS

1. Wash your hands with soap and water, then gather all your equipment and ingredients and put them on a counter.
2. Put the raw beef on the cutting board and divide into 4 balls of equal size.
3. Gently press down each ball to form a patty about ¾ to 1 inch thick.
4. Using your thumb, make a ½-inch dent about the size of a quarter in the middle of each side.
5. Sprinkle both sides of the patties with salt and pepper, if using.
6. Put the skillet on the stove and turn the heat to high. When the skillet is hot, add the patties to the dry skillet. Be sure to wash your hands with soap and water after handling raw beef.
7. Cook until the patties are crusty brown on the outside, about 5 minutes. Flip them over and cook until crusty brown on the other side, another 5 minutes. If you're using cheese, add it for the final minute so that it has a chance to melt.
8. Put the bottom half of each burger bun on a big plate and top each with a burger. Top the burger with a tomato slice and a lettuce leaf. Then cover with the top of the bun. Serve right away.

TIP

Handle the meat gently (no squeezing!) and as little as possible because this will keep your burger tender.

ADD

Ketchup and mustard or our 5 special toppings (on front of card).

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