



## Beef Burgers

### Ingredients

- 900 g Minced beef
- 40 g MAGGI® BBQ And Grill Seasoning
- 1 lb For the sandwich:
- 6 pieces Burger buns
- 6 pieces Sliced cheese
- 6 slices Tomato
- 6 slices pickles
- 2 Leafs Lettuce
- 6 pieces Sliced cheese

### Instruction

1. Divide beef into 6 balls and press to form patties (about 1-cm thick). Sprinkle  $\frac{1}{2}$  tsp of Maggi Grill Seasoning on each side of the patties and allow to rest for 5 minutes at room temperature.
2. Toast burger buns over low heat and place on a platter. Grill burgers over open fire or griddle pan to desired done-ness and place over the burger bun.
3. Place cooked burger patty over the toasted bun and top with a slice of cheese, allow the heat from the burger to melt the cheese. Add slices of lettuce, tomatoes and pickles as desired.
4. Serve burgers with choice of topping.

### Nutrition

|               |             |
|---------------|-------------|
| Carbohydrates | 13.93 g     |
| Energy        | 342.23 kcal |
| Fats          | 14.58 g     |
| Protein       | 36.71 g     |

25 Minutes

6 Servings