



UCOOK

BBQ Beef Burger

with crispy baby potatoes & grated mozzarella

A juicy beef burger patty, topped with melted mozzarella, shares a fluffy burger bun with Asian BBQ sauce, fresh greens & a round of tangy tomato. Sided with crispy potato. Simple, quick & delicious.

Hands-on Time: 25 minutes

Overall Time: 40 minutes

Serves: 2 People

Chef: Rhea Hsu

 *NEW Simple & Save

 Waterkloof | Peacock Cabernet Sauvignon

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Ingredients & Prep

500g	Baby Potatoes <i>rinsed & halved</i>
2	Beef Burger Patties
30g	Grated Mozzarella Cheese
2	Burger Buns <i>halved</i>
60ml	Asian BBQ Sauce[]
40g	Green Leaves <i>rinsed</i>
1	Tomato <i>sliced into rounds</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Butter (optional)

1. BEGIN WITH BABY POTATOES Preheat the oven to 200°C. Spread the halved baby potatoes on a roasting tray. Coat in oil and season. Roast in the hot oven until crispy, 25-30 minutes (shifting halfway).

2. CHEESY PATTY When the baby potatoes have 10 minutes remaining, place a pan (with a lid) over medium-high heat with a drizzle of oil. When hot, fry the patties until browned and cooked to your preference, 3-4 minutes per side. In the final 1-2 minutes, top the patties with the grated cheese and cover with the lid. Remove from the pan and season.

3. TOASTY BUNS Spread butter or oil over the cut-side of the halved burger buns. Return the pan, wiped down, to medium heat. When hot, toast the buns, cut-side down, until golden, 1-2 minutes.

4. ASSEMBLE Place the toasted burger buns, cut side up, on a plate. Smear with ½ the BBQ sauce. Top with the rinsed leaves, the tomato rounds, and the cheesy patties. Side with the crispy baby potatoes and the remaining BBQ sauce for dunking. Cheers, Chef!

Chef's Tip

Air fryer method: Coat the halved baby potatoes in oil and season. Air fry at 200°C until crispy, 15-25 minutes (shifting halfway).

Nutritional Information

Per 100g

Energy	654kJ
Energy	157kcal
Protein	6.4g
Carbs	16g
of which sugars	4.8g
Fibre	1g
Fat	6.8g
of which saturated	2.8g
Sodium	104mg

Allergens

Egg, Gluten, Dairy, Allium, Sesame, Wheat, Soy

Cook
within 2
Days