



UCCOOK

Homemade Chicken Burger

with potato wedges & mayo

A juicy, homemade chicken burger patty on a fluffy burger bun, with briny gherkins, tangy mayo & crispy, oven-roasted potato wedges. The verdict? You win dinner hands-down, Chef!


Hands-on Time: 35 minutes

Overall Time: 50 minutes

Serves: 3 People

Chef: Kate Gomba

Simple & Save

 Cathedral Cellar Wines | Cathedral Cellar-
Chardonnay 2022

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Ingredients & Prep

600g	Potato <i>rinse & slice into wedges</i>
450g	Free-range Chicken Mince
2	Onions <i>peel, finely dice 1 & roughly slice 1</i>
30ml	NOMU BBQ Rub
3	Burger Buns
60g	Green Leaves <i>rinse & roughly shred</i>
60g	Gherkins <i>drain & slice into rounds</i>
90ml	Mayo

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Butter (optional)
Sugar/Sweetener/Honey

1. LIVING ON THE WEDGE Preheat the oven to 200°C. Spread the potato wedges on a roasting tray. Coat in oil and season. Roast in the hot oven until browned and cooked through, 30-35 minutes (shifting halfway).

2. MMMINCE In a bowl, combine the mince, the diced onion (to taste), the NOMU rub, and seasoning. Wet your hands slightly and shape the mince mixture into 3 patties about 2cm thick.

3. CARAMELISED ONION Place a pan over medium heat with a drizzle of oil and a knob of butter (optional). When hot, fry the sliced onion until caramelised, 10-12 minutes (shifting occasionally). At the halfway mark, add a sweetener (to taste). Remove from the heat and season.

4. PERFECT PATTY When the wedges have 10-15 minutes remaining, place a pan over medium-high heat with a drizzle of oil. When hot, fry the patty until golden, 2-3 minutes per side. Remove from the pan and rest for 2-3 minutes.

5. BUNDERFUL! Halve the burger buns and spread butter or oil over the cut-sides. Return the pan, wiped down, to medium heat. When hot, toast the halved buns, cut-side down, until crispy, 1-2 minutes.

6. MEANT TO BE EATEN TOGETHER Top the bottom bun halves with the shredded leaves, the gherkins rounds, the patties, and the caramelised onions. Smear mayo over the top bun halves and close up the burgers. Serve with the roast potato wedges and any remaining fillings. Yum, Chef!



Chef's Tip

Air fryer method: Coat the potato wedges in oil and season. Air fry at 200°C until crispy, 25-30 minutes (shifting halfway).

Nutritional Information

Per 100g

Energy	568kj
Energy	136kcal
Protein	6.9g
Carbs	16g
of which sugars	2.5g
Fibre	1.6g
Fat	5.1g
of which saturated	0.9g
Sodium	31mg

Allergens

Gluten, Allium, Sesame, Wheat,
Sulphites, Soy

Eat
Within
1 Day