



# UCCOOK

## Classic Cheese Burger

with **BBQ sauce & roasted potatoes**

This is, without question, the ultimate cheeseburger! An artisanal bun encases a juicy wagyu patty glazed in sweet BBQ sauce, creamy That Mayo, cheddar cheese slices, tomato, green leaves and gherkins. Sided with roasted potato chunks, what more do you need?

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**Hands-On Time:** 20 minutes

**Overall Time:** 35 minutes

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**Serves:** 3 People

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**Chef:** Ella Nasser

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 Quick & Easy

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 Boschendal | 1685 Merlot

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## Ingredients & Prep

750g	Potato Chunks <i>cut into bite-sized pieces</i>
2	Tomatoes
75g	Gherkins
60g	Green Leaves
3	Burger Buns
3	South African Wagyu Patties
150ml	Blackstrap Molasses BBQ Sauce
3 slices	Cheddar Cheese
125ml	That Mayo (Original)

## From Your Kitchen

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

**1. ROASTED CHUNKS** Preheat the oven to 200°C. Place the potato pieces on a roasting tray, coat in oil, and season. To make sure they get crispy, don't overcrowd the tray – use two trays instead! Roast in the hot oven for 30-35 minutes until cooked through and crisping up, shifting halfway.

**2. PREP** Rinse the tomatoes and slice into rounds. Drain and thinly slice the gherkins. Rinse the green leaves and roughly shred.

**3. TOASTY BUN** Halve the burger buns and spread butter over the cut-side or brush with oil. Place a pan over a medium heat. When hot, place the halved buns, cut-side down, in the pan and toast for 1-2 minutes until crisp. On completion, transfer to a plate for serving.

**4. WONDROUS WAGYU** Return the pan, wiped down if necessary, to a medium-high heat with a drizzle of oil. When hot, fry the patties for 3-4 minutes per side until browned and cooked through (this time frame will yield a medium-rare result). In the final 1-2 minutes, baste the patties with the BBQ sauce and top each patty with a cheese slice. On completion, the cheese should be melted. Cover the pan with a lid if the cheese doesn't melt. Remove from the pan on completion and set aside to rest for a few minutes before serving.

**5. BURGER NIGHT!** Smear ½ the mayo on the bottom bun half. Top with the shredded leaves, the tomato rounds, the BBQ patty, and the sliced gherkins. Close up with the other bun half. Serve the roast potatoes on the side with the remaining mayo for dunking... Mmm!

## Nutritional Information

Per 100g

Energy	681kJ
Energy	163Kcal
Protein	5.7g
Carbs	15g
of which sugars	2.7g
Fibre	1.6g
Fat	8.6g
of which saturated	2.9g
Sodium	174mg

## Allergens

Egg, Gluten, Dairy, Allium, Sesame, Wheat, Sulphites

Cook  
within 3  
Days