



UCOOK

Classic Beef Burger

with roasted baby potato wedges

A browned burger bun is topped with fresh green leaves, tangy tomatoes & gherkins, a juicy beef patty, and a smear of tomato sauce. Sided with crispy roasted potato wedges. So easy to make and always a crowd pleaser!

Hands-on Time: 25 minutes

Overall Time: 35 minutes

Serves: 1 Person

Chef: Rhea Hsu

Simple & Save

Laborie Estate | Laborie Merlot / Cabernet Sauvignon

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Ingredients & Prep

200g	Baby Potatoes <i>rinse & cut into wedges</i>
1	Burger Bun
1	Beef Burger Patty
20g	Green Leaves <i>rinse & roughly shred</i>
1	Tomato <i>rinse & slice into rounds</i>
25g	Gherkins <i>drain & cut into rounds</i>
20ml	Tomato Sauce

From Your Kitchen

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

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

2. FOR THE FINALE Halve the burger bun, and spread butter (optional) or oil over the cut-side.

3. BROWN THE BEEF Place a pan over medium-high heat with a drizzle of oil. When hot, fry the beef patty until browned and cooked to your preference, 3-4 minutes per side. Remove from the pan and set aside.

4. TIME TO TOAST Return the pan, wiped down, to medium heat. When hot, toast the halved bun, cut-side down, until crisp, 1-2 minutes.

5. BURGER TIME! Place the burger bun, cut-side up, on a plate. Top with the shredded green leaves, the tomato rounds, the gherkin rounds, and the patty. Dollop over ½ the tomato sauce, and serve alongside the roasted potato wedges. Serve the remaining tomato sauce on the side for dunking.



Chef's Tip

Air fryer method: Coat the baby potato wedges in oil and season. Air fry at 200°C until crispy, 20-25 minutes (shifting halfway).

Nutritional Information

Per 100g

Energy	544kJ
Energy	130kcal
Protein	6.4g
Carbs	14g
of which sugars	2.7g
Fibre	1g
Fat	4.9g
of which saturated	1.8g
Sodium	120mg

Allergens

Gluten, Sesame, Wheat, Sulphites, Soy

Eat
Within
3 Days