



UCOOK

Classic Beef Burger & Crisps

with roasted garlic mayo

On the run? Then grab a bun, and let's make a cheeseburger for some cooking fun! A fluffy burger bun is toasted, then layered with fresh greens, tangy tomato rounds, cucumber, briny gherkins, and a cheese-covered beef patty. Smear with garlic mayo, close up your burger, and take a big, well-deserved bite.

Hands-on Time: 20 minutes

Overall Time: 25 minutes

Serves: 4 People

Chef: Samantha du Toit

Quick & Easy

 Doos Wine | Doos Dry Red 3L

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Ingredients & Prep

4	Free-range Beef Burger Patties
120g	Grated Mozzarella Cheese
4	Burger Buns
80g	Green Leaves <i>rinse</i>
2	Tomatoes <i>rinse & slice into rounds</i>
200g	Cucumber <i>rinse & slice into rounds</i>
50g	Gherkins <i>drain & slice</i>
2 units	Roasted Garlic Mayo
2 units	Rootstock Salt Crisps

From Your Kitchen

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

1. CHEESY PATTY Place a pan 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 minute, scatter over the cheese and cover until melted. Remove from the pan and season.

2. TOASTED BUN Halve the burger buns, and spread butter (optional) or oil over the cut-sides. Place a pan over medium heat. When hot, toast the halved buns, cut-side down, until crisp, 1-2 minutes.

3. BRING ON THE BURGERS Place the burger buns, cut-side up, on a plate. Top with the green leaves, the tomato rounds, the cucumber rounds, the gherkin slices, and the patties. Dollop over the garlic mayo. Serve alongside the Rootstock crisps.

Nutritional Information

Per 100g

Energy	925kj
Energy	222kcal
Protein	8.1g
Carbs	13g
of which sugars	4.3g
Fibre	1.4g
Fat	14.9g
of which saturated	4.5g
Sodium	189mg

Allergens

Egg, Gluten, Allium, Sesame, Wheat,
Sulphites, Soy, Cow's Milk

Eat
Within
2 Days