



UCCOOK

Banh Mi-style Burger

with fries & a sweet sriracha mayo


This delicious chicken burger is inspired by Vietnamese Banh Mi, making it fresh yet spicy & packed with umami flavours! Served with lime-pickled cucumber & red onion, potato fries, and a sweet sriracha kewpie mayo.

Hands-on Time: 60 minutes

Overall Time: 70 minutes

Serves: 4 People

Chef: Rhea Hsu

 Adventurous Foodie

 Leopard's Leap | Unwooded Chardonnay

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Ingredients & Prep

800g	Potato <i>rinsed, peeled (optional) & sliced into 1cm thick fries</i>
4	Limes <i>zested & cut into wedges</i>
2	Red Onions <i>1 thinly sliced & 1 finely diced</i>
400g	Cucumber <i>peeled into ribbons</i>
240ml	Kewpie Mayo
100ml	Sweet Sriracha <i>(40ml Sweet Indo Soy Sauce & 60ml Sriracha)</i>
15g	Fresh Coriander <i>rinsed & picked</i>
600g	Free-range Chicken Mince
100ml	Seasoned Soy Sauce <i>(40ml Fish Sauce & 60ml Low Sodium Soy Sauce)</i>
80g	Fresh Ginger <i>peeled & grated</i>
4	Schoon Burger Buns <i>halved</i>
80g	Salad Leaves <i>rinsed</i>

From Your Kitchen

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

1. CRISPY FRIES Preheat the oven to 200°C. Spread out the potato fries on a roasting tray. Generously coat in oil and season. To make sure they do 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. Drain on paper towel and season.

2. PICKLE & PREP In a bowl, combine the juice of 4 lime wedges, a sweetener of choice, and seasoning. Add the sliced onion, and the cucumber ribbons. Toss until fully coated and set aside to pickle. In a separate small bowl, combine the kewpie mayo and the sweet sriracha (to taste). Set aside for serving. Roughly chop ½ the picked coriander.

3. SHAPE & SHIFT In a bowl, combine the chicken mince, the seasoned soy sauce (to taste), the grated ginger, the lime zest, the chopped coriander, and the diced red onion (to taste). Wet your hands slightly to prevent the mince from sticking to them and shape into four 2cm thick patties (don't worry if they are a bit wet!).

4. GOLDEN PATTIES Place a pan over high heat with a drizzle of oil. When hot, add the patties and fry for 4-5 minutes per side until golden. You may need to do this step in batches. Remove from the pan and rest for 2 minutes before serving.

5. TOASTED BUNS Spread butter over the cut-side of the halved buns or brush with oil. Return the pan to medium heat. When hot, add the halved buns, cut-side down, and toast for 1-2 minutes until crisp. Drain the pickling liquid from the onion & cucumber.

6. ASSEMBLE! Top the bottom halves of the burger buns with the rinsed salad leaves and the patties. Drizzle over the sweet sriracha mayo (to taste), and top with the pickled cucumber & onion and the remaining coriander. Toss any remaining cucumber & onion and salad leaves, and serve on the side along with the fries, any remaining lime wedges, and any remaining sriracha mayo for dipping. Enjoy!

Nutritional Information

Per 100g

Energy	583kj
Energy	139kcal
Protein	5.2g
Carbs	13g
of which sugars	2.6g
Fibre	1.4g
Fat	2.5g
of which saturated	0.6g
Sodium	296mg

Allergens

Egg, Gluten, Dairy, Allium, Wheat,
Sulphites, Fish, Soy, Shellfish/Seafood

Cook
within 1
Day