



# UCCOOK

## Bacon & Brie Beef Burger

with herby potato wedges & mayo

**Hands-on Time:** 20 minutes

**Overall Time:** 45 minutes

**Fan Faves:** Serves 1 & 2

**Chef:** Rhea Hsu

**Wine Pairing:** Paul Cluver | Village Pinot Noir

Nutritional Info	Per 100g	Per Portion
Energy	761kj	5545kj
Energy	182kcal	1328kcal
Protein	7.9g	57.4g
Carbs	13g	96g
of which sugars	1.9g	14.2g
Fibre	1.3g	9.8g
Fat	10.8g	78.8g
of which saturated	3.5g	25.3g
Sodium	198mg	1442mg

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

Eat Within 2 Days

## Ingredients & Prep Actions:

Serves 1	[Serves 2]	
200g	400g	Potato <i>cut into wedges</i>
5ml	10ml	NOMU One For All Rub
1	1	Onion <i>peel &amp; roughly dice</i>
2 strips	4 strips	Streaky Pork Bacon
1	2	Beef Burger Patty/ies
20g	40g	Brie Cheese <i>slice</i>
1	2	Burger Bun/s
20g	40g	Green Leaves <i>rinse</i>
25g	50g	Gherkins <i>drain &amp; thinly slice</i>
30ml	60ml	Hellmann's Tangy Mayo

## From Your Kitchen

Oil (cooking, olive or coconut)

Water

Sugar/Sweetener/Honey

Paper Towel

Butter (optional)

Seasoning (salt & pepper)

1. **WONDERFUL WEDGES** Preheat the oven to 200°C. Spread the potato on a roasting tray. Coat in oil, the NOMU rub, and season. Roast in the hot oven until crispy, 30-35 minutes (shifting halfway). Alternatively, air fry at 200°C for 20-25 minutes (shifting halfway).

2. **SWEET, SILKY ONIONS** Place a pan over medium heat with a drizzle of oil and a knob of butter (optional). When hot, fry the onion until caramelised, 8-10 minutes (shifting occasionally). At the halfway mark, add a sweetener (to taste). Remove from the pan, season, and cover.

3. **BRING ON THE BACON** Return the pan to medium-high heat. Add the bacon and fry until browned and crispy, 1-2 minutes per side. Remove from the pan, cut in half, and drain on paper towel.

4. **BRIE-COVERED BEEF PATTY** Return the pan to medium-high heat with a drizzle of oil (if necessary). Fry the patty [patties] until browned and cooked to your preference, 3-4 minutes per side. Remove from the pan, season, and place on a roasting tray and top with the brie. Pop in the oven and roast until the cheese is slightly melted, 2-3 minutes.

5. **BUTTER 'EM UP** While the patty [patties] is [are] in the oven, halve the burger bun/s, and spread butter or oil over the cut-side. Place a pan over medium heat. When hot, toast the halves, cut-side down, until golden, 1-2 minutes.

6. **BURGER NIGHT!** Top the toasted bun/s with the green leaves, the gherkin, the crispy bacon, the cheesy patty, and the caramelised onion. Side with the potato wedges and the mayo for dunking. Cheers, Chef!