



UCOOK

Eastern Fusion Bunless Chicken Burger

**with roasted carrots & a spicy tahini
sauce**

Ditch the unnecessary calories of a hamburger bun while ramping up the flavour with a spicy tahini sauce, featuring lime juice & sriracha. This lipsmacking liquid will be drizzled over homemade chicken mince patties, fried until golden. Served with oven roasted carrots and a refreshing cucumber salad.

Hands-on Time: 35 minutes

Overall Time: 45 minutes

Serves: 4 People

Chef: Jason Johnson

***New Calorie Conscious**

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Ingredients & Prep

| | |
|-------|---|
| 960g | Carrot <i>trim, peel & cut into wedges</i> |
| 600g | Free-range Chicken Mince |
| 20ml | Green Curry Paste |
| 2 | Onions <i>peel, ¼ finely dice & ¾ finely slice</i> |
| 2 | Garlic Cloves <i>peel & grate</i> |
| 160ml | Spicy Tahini Sauce <i>(40ml Tahini, 60ml Lime Juice, 50ml Low Sodium Soy Sauce, 10ml Sriracha Sauce)</i> |
| 40g | Fresh Ginger <i>peel & grate</i> |
| 80g | Salad Leaves <i>rinse & roughly shred</i> |
| 400g | Cucumber <i>cut into thin rounds</i> |

From Your Kitchen

Oil (cooking, olive or coconut)
Seasoning (salt & pepper)
Water
Sugar/Sweetener/Honey (optional)

1. ROASTED CARROT Preheat the oven to 200°C. Spread the carrot wedges on a roasting tray. Coat in oil and season. Roast in the hot oven until crispy, 35-40 minutes (shifting halfway). Alternatively, air fry at 200°C until crispy, 20-25 minutes (shifting halfway).

2. CURRY MINCE Place the mince into a bowl and combine with the curry paste (to taste), the diced onion (to taste), the grated garlic, and seasoning. Wet your hands slightly to prevent the mince from sticking to them and shape into 8 patties of about 2cm thick. Set aside until frying.

3. SPICY-SWEET SAUCE & SALAD In a small bowl, combine the spicy tahini sauce with the grated ginger, a sweetener (optional & to taste), and seasoning. Set aside. In a salad bowl, combine the shredded leaves, the cucumber rounds, and seasoning.

4. GOLDEN ONIONS Return the pan to medium heat with a drizzle of oil (if necessary). When hot, fry the sliced onion until golden, 6-7 minutes (shifting occasionally). Set aside.

5. PERFECT PATTIES When the roast veg has about 10 minutes remaining, return the pan to a high heat with a drizzle of oil (if necessary). When hot, fry the patties for 2-3 minutes per side until golden. Remove from the heat and allow to rest in the pan for 2-3 minutes before serving.

6. HEAVENLY HAMBURGER Dish up the roasted veg alongside the fresh salad. Top with the spiced chicken patties and golden onions. Drizzle over the spiced tahini sauce.

Nutritional Information

Per 100g

| | |
|--------------------|--------|
| Energy | 304kJ |
| Energy | 73kcal |
| Protein | 5.2g |
| Carbs | 7g |
| of which sugars | 3g |
| Fibre | 2g |
| Fat | 2.8g |
| of which saturated | 0.7g |
| Sodium | 130mg |

Allergens

Gluten, Allium, Sesame, Wheat, Sulphites, Soy

Eat
Within
1 Day