



# UCCOOK

## Brilliant Bhaji Burger

**with a mango chutney, fresh coriander & sweet potato wedges**

This juxtaposition of Indian cuisine with the classic American burger is an absolute dream. A bhaji patty topped with a simple mango chutney, a fresh and colourful sambal and raita, all sandwiched together with a fluffy sesame bun. Served with spiced sweet potato wedges. A fusion dream!

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**Hands-On Time:** 45 minutes

**Overall Time:** 65 minutes

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**Serves:** 4 People


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**Chef:** Ella Nasser

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 Vegetarian

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 Niel Joubert | Grüner Veltliner

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## Ingredients & Prep

|       |  |
|-------|--|
| 1kg   | Sweet Potato<br><i>cut into wedges</i>                       |
| 30ml  | NOMU Indian Rub  |
| 2     | Plum Tomatoes<br><i>diced</i>                                |
| 2     | Red Onions<br><i>peeled &amp; finely diced</i>               |
| 15g   | Fresh Coriander<br><i>rinsed, picked &amp; finely sliced</i> |
| 320g  | Mango Pieces<br><i>cut into chunks</i>                       |
| 170ml | Chutney  |
| 300ml | Bhaji Mix  |
| 4     | Schoon Burger Buns<br><i>halved</i>                          |
| 180ml | Raita  |

## From Your Kitchen

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

**1. GOLDEN WEDGES** Preheat the oven to 200°C. Spread out the sweet potato wedges on a roasting tray. Coat in oil, ½ the Indian rub and seasoning. Roast in the hot oven for 35-40 minutes until cooked through and crisping up, shifting halfway.

**2. SAMBAL & CHUTNEY** In a small bowl, add the diced tomato, a ¼ of the diced onion, the chopped coriander, ½ the mango chunks, a drizzle of olive oil, and seasoning. Mix until fully combined. In a separate bowl, add the chutney and the remaining mango chunks. Mix until fully combined.

**3. BHAJI BATTER** In a bowl, combine the bhaji mix with the remaining rub. Gradually mix in 100ml of water until it forms a smooth batter. It should be the consistency of plain yoghurt. If it's too thick, loosen with more water in 5ml increments until the desired consistency. Stir through the remaining diced onion.

**4. FRYING FRENZY** Place a pot over a medium-high heat and fill with 4-5cm of oil. When hot, scoop in 50-60ml of batter per bhaji patty (1 bhaji patty per person) and deep fry for 2-3 minutes until cooked through and golden, flipping halfway. On completion, drain on some paper towel and season.

**5. PERFECT BUNS** Place a pan over a medium heat. Spread butter on the cut side of the halved bun or brush with oil. Place cut-side down in the pan and toast for 1-2 minutes until crisp.

**6. BHAJI BURGER TIME** Smear the raita on the toasted bun halves. Top with some of the sambal. Pop on the bhaji patty, and dollop over the mango chutney. Serve with the roast sweet potato wedges and side with any remaining sambal. You've earned it, Chef!

## Nutritional Information

Per 100g

|                    |         |
|--------------------|---------|
| Energy             | 454kJ   |
| Energy             | 109Kcal |
| Protein            | 3.2g    |
| Carbs              | 19g     |
| of which sugars    | 8.4g    |
| Fibre              | 1.6g    |
| Fat                | 1.4g    |
| of which saturated | 0.6g    |
| Sodium             | 135mg   |

## Allergens

Egg, Gluten, Dairy, Allium, Sesame, Wheat, Sulphites

Cook  
within 1  
Day