



UCCOOK

Spicy Crumbed Chicken & Bacon Burger

with a fresh side salad

Stop! Don't reach for those frozen-for-weeks premade burger patties, Chef. Simply follow this recipe and rather make homemade, crispy-panko crumbed chicken burger patties. Placed on a toasted bun smeared with spicy mayo, and nestled between salty bacon, caramelised onions, creamy avo, plus an optional fried egg. Sided with a creamy feta salad.

Hands-on Time: 45 minutes

Overall Time: 55 minutes

Serves: 4 People

Chef: Jade Summers

Fan Faves

Strandveld | The Navigator Red Blend

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Ingredients & Prep

600g	Free-range Chicken Mince
2	Onions <i>peel & finely dice 1 & peel & roughly slice 1</i>
40ml	NOMU Poultry Rub
125ml	Cake Flour
200ml	Panko Breadcrumbs
8 strips	Streaky Pork Bacon
4	Burger Buns
2	Avocados
80g	Salad Leaves <i>rinse & roughly shred</i>
200g	Cucumber <i>rinse & cut into thin rounds</i>
120g	Danish-style Feta <i>drain</i>
160ml	Spicy Mayo <i>(80ml Mayo & 80ml Sriracha Sauce)</i>

From Your Kitchen

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

1. HOMEMADE PATTIES In a bowl, combine the mince, the diced onion (to taste), the NOMU rub, and seasoning. Wet your hands slightly and shape the mince mixture into 4 patties about 2cm thick. Whisk 2 eggs in a bowl. Prepare two more shallow dishes: one containing the flour (seasoned lightly) and one containing the crumb. Coat the chicken patties in the flour first, dusting off any excess flour. Next, coat in the whisked egg, and, lastly, coat in the crumb. Set aside in the fridge.

2. CRISPY BACON Place a pan over medium-high heat. When hot, fry the bacon strips until browned and crispy, 1-2 minutes per side. Remove from the pan and drain on paper towel.

3. GOLDEN ONION Return the pan to medium heat with a drizzle of oil and a knob of butter (optional). When hot, fry the sliced onion until caramelised, 12-15 minutes (shifting occasionally). At the halfway mark, add a sweetener (to taste). Remove from the pan, season, and cover.

4. TOASTED BUN Halve the burger buns and spread butter or oil over the cut-side. Return the pan to medium heat. When hot, toast the buns, cut-side down, until golden, 1-2 minutes.

5. CRUMB... DONE! Return the pan to medium-high heat with a drizzle of oil. When hot, fry the crumbed patties until golden, 3-4 minutes per side. Remove from the pan and rest for 2-3 minutes.

6. AVO SALAD Halve the avocado, peel the skin off, keeping the flesh intact, and thinly slice. Season and set aside. In a bowl, combine the rinsed salad leaves, the cucumber rounds, the drained feta, ½ the sliced avo, a drizzle of olive oil, and seasoning.

7. BURGER NIGHT! Top the bottom buns with the spicy mayo, the fried patty, the crispy bacon, the caramelised onions, the remaining avo, and the fried egg (optional). Side with the fresh avo salad, and enjoy!



Chef's Tip

Optional Egg: Place a pan over medium-high heat with a drizzle of oil. Crack in an egg and fry until cooked to your preference. Remove from the heat and season.

Nutritional Information

Per 100g

Energy	671kJ
Energy	161kcal
Protein	7.2g
Carbs	14g
of which sugars	2.6g
Fibre	2.4g
Fat	8.6g
of which saturated	2.1g
Sodium	235mg

Allergens

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

Eat
Within
1 Day