



# 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.

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**Hands-on Time:** 20 minutes

**Overall Time:** 35 minutes

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**Serves:** 1 Person

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**Chef:** Jade Summers

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Fan Faves

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Strandveld | The Navigator Red Blend

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## Ingredients & Prep

150g	Free-range Chicken Mince
1	Onion <i>peel &amp; finely dice ½ &amp; peel &amp; roughly slice ½</i>
10ml	NOMU Poultry Rub
30ml	Cake Flour
50ml	Panko Breadcrumbs
2 strips	Streaky Pork Bacon
1	Burger Bun
1	Avocado
20g	Salad Leaves <i>rinse &amp; roughly shred</i>
50g	Cucumber <i>rinse &amp; cut into thin rounds</i>
30g	Danish-style Feta <i>drain</i>
40ml	Spicy Mayo <i>(20ml Mayo &amp; 20ml 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 1 patty about 2cm thick. Whisk 1 egg in a bowl. Prepare two more shallow dishes: one containing the flour (seasoned lightly) and one containing the crumb. Coat the chicken patty 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, 8-10 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 bun and spread butter or oil over the cut-side. Return the pan to medium heat. When hot, toast the bun, 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 patty 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 bun 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