



UCOOK

Asian-style Veggie Burger

with warm spicy slaw & Kewpie mayo

We've done it, we've combined your love of hamburgers and Asian-inspired flavours! This fabulous fusion veggie burger is packed with zesty lime, bold ginger and a kick of spicy sriracha. A crunchy veggie patty sits on a buttery bun and is piled with spicy slaw, cannellini beans, and the best spicy Kewpie mayo!

Hands-On Time: 25 minutes

Overall Time: 4 minutes

Serves: 3 People

Chef: Ella Nasser

 Vegetarian

 Robertson Winery | Extra Light Merlot

Loved the dish? Let us know. Join the UCOOK community. Share your creations + tag us @ucooksa #lovingucook

Ingredients & Prep

172g	Outcast Burger Mix
2	Onions <i>1½ peeled & finely sliced</i>
3	Garlic Cloves <i>peeled & grated</i>
30g	Fresh Ginger <i>peeled & grated</i>
60ml	Low Sodium Soy Sauce
2	Limes <i>1½ cut into wedges</i>
180g	Cannellini Beans <i>drained & rinsed</i>
300g	Cabbage <i>thinly sliced</i>
240g	Carrot <i>¾ grated</i>
45ml	Sriracha
3	Schoon Butter Buns <i>defrosted & halved</i>
45ml	Kewpie Mayo
60g	Green Leaves <i>rinsed</i>

From Your Kitchen

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

1. MAGIC PATTY Boil the kettle. Place the burger mix, some seasoning and 270ml of boiling water in a shallow bowl. Mix well to combine, but not for longer than about 30 seconds. Cover with a plate and set aside for at least 10 minutes.

2. ONIONS WITH A KICK! Place a nonstick pan over a medium heat with a drizzle of oil. When hot, fry the sliced onions with a sweetener of choice for 6-7 minutes until soft and slightly caramelised. Add the grated garlic, ginger, soy sauce, a squeeze of lime juice and fry for about a minute. Remove from the pan and set aside.

3. SPICY SLAW Wipe down the pan and return to a medium heat with a drizzle of oil. When hot, add in the drained cannellini beans and fry for 6-7 minutes until golden. Add in the cabbage and carrot and cook for 3-4 minutes until cooked but still crunchy, stirring occasionally. Remove from the heat, add the cooked onions, sriracha, seasoning to taste and toss to combine.

4. GET THOSE BURGERS SIZZLIN'! When the burger mixture is ready to roll, shape it into about a 1cm thick patty. Wipe down the pan and return to a medium-high heat with enough oil to cover the base. When hot, fry the patties for 3-4 minutes per side until golden brown and crispy. Remove from the pan on completion and set aside to drain on paper towel. Wipe down the pan and return it to a medium heat, toast the burger bun, cut-side down for about a minute until golden and crisped.

5. FUSION BURGER! Time to load up your burger! Smear the Kewpie mayo on the bottom half of the bun and top with some rinsed green leaves, the crispy burger patty and a generous helping of spicy Asian slaw. Drizzle over any remaining sriracha and close up the burger with the other half of the bun. Serve with the remaining Asian slaw and a lime wedge on the side! Well done, Chef!



Chef's Tip

Cabbage is a great source of Vitamin K, which is vital for wound healing and bone health. Eat your slaw, hurt no more.

Nutritional Information

Per 100g

Energy	484kJ
Energy	116Kcal
Protein	3.8g
Carbs	16g
of which sugars	3.7g
Fibre	4.6g
Fat	1.1g
of which saturated	0.2g
Sodium	329mg

Allergens

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

Cook
within
4 Days