



# UCOOK

## Classic Beef Burger

with roasted baby potato wedges

A browned burger bun is topped with fresh green leaves, tangy tomatoes & gherkins, a juicy beef patty, and a smear of tomato sauce. Sided with crispy roasted potato wedges. So easy to make and always a crowd pleaser!

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**Hands-on Time:** 35 minutes

**Overall Time:** 45 minutes

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**Serves:** 3 People

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**Chef:** Rhea Hsu

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Simple & Save

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Laborie Estate | Laborie Merlot / Cabernet Sauvignon

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## Ingredients & Prep

600g	Baby Potato <i>rinse &amp; cut into wedges</i>
3	Burger Buns
3	Beef Burger Patties
60g	Green Leaves <i>rinse &amp; roughly shred</i>
2	Tomatoes <i>rinse &amp; slice into rounds</i>
50g	Gherkins <i>drain &amp; cut into rounds</i>
60ml	Tomato Sauce

## From Your Kitchen

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

**1. BABY POTATOES** Preheat the oven to 200°C. Spread the baby potato wedges on a roasting tray. Coat in oil and season. Roast in the hot oven until crispy, 30-35 minutes (shifting halfway).

**2. FOR THE FINALE** Halve the burger buns, and spread butter (optional) or oil over the cut-side.

**3. BROWN THE BEEF** Place a pan over medium-high heat with a drizzle of oil. When hot, fry the beef patties until browned and cooked to your preference, 3-4 minutes per side. Remove from the pan and set aside.

**4. TIME TO TOAST** Return the pan, wiped down, to medium heat. When hot, toast the halved buns, cut-side down, until crisp, 1-2 minutes.

**5. BURGER TIME!** Place the burger buns, cut-side up, on the plates. Top with the shredded green leaves, the tomato rounds, the gherkin rounds, and the patties. Dollop over ½ the tomato sauce, and serve alongside the roasted potato wedges. Serve the remaining tomato sauce on the side for dunking.



## Chef's Tip

Air fryer method: Coat the baby potato wedges in oil and season. Air fry at 200°C until crispy, 20-25 minutes (shifting halfway).

## Nutritional Information

Per 100g

Energy	544kJ
Energy	130kcal
Protein	6.4g
Carbs	14g
of which sugars	2.7g
Fibre	1g
Fat	4.9g
of which saturated	1.8g
Sodium	120mg

## Allergens

Gluten, Sesame, Wheat, Sulphites, Soy

Eat  
Within  
3 Days