



UCOOK

Classic Beef Burger & Crisps

with roasted garlic mayo

On the run? Then grab a bun, and let's make a cheeseburger for some cooking fun! A fluffy burger bun is toasted, then layered with fresh greens, tangy tomato rounds, cucumber, briny gherkins, and a cheese-covered beef patty. Smear with garlic mayo, close up your burger, and take a big, well-deserved bite.

Hands-on Time: 15 minutes

Overall Time: 20 minutes

Serves: 1 Person

Chef: Samantha du Toit

Quick & Easy

 Doos Wine | Doos Dry Red 3L

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

Ingredients & Prep

1	Free-range Beef Burger Patty
30g	Grated Mozzarella Cheese
1	Burger Bun
20g	Green Leaves <i>rinse</i>
1	Tomato <i>rinse & slice into rounds</i>
50g	Cucumber <i>rinse & slice into rounds</i>
25g	Gherkins <i>drain & slice</i>
1 unit	Roasted Garlic Mayo
1 unit	Rootstock Salt Crisps

From Your Kitchen

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

1. CHEESY PATTY Place a pan over medium-high heat with a drizzle of oil. When hot, fry the patty until browned and cooked to your preference, 3-4 minutes per side. In the final minute, scatter over the cheese and cover until melted. Remove from the pan and season.

2. TOASTED BUN Halve the burger bun, and spread butter (optional) or oil over the cut-side. Place a pan over medium heat. When hot, toast the halved bun, cut-side down, until crisp, 1-2 minutes.

3. BRING ON THE BURGERS Place the burger bun, cut-side up, on a plate. Top with the green leaves, the tomato rounds, the cucumber rounds, the gherkin slices, and the patty. Dollop over the garlic mayo. Serve alongside the Rootstock crisps.

Nutritional Information

Per 100g

Energy	925kj
Energy	222kcal
Protein	8.1g
Carbs	13g
of which sugars	4.3g
Fibre	1.4g
Fat	14.9g
of which saturated	4.5g
Sodium	189mg

Allergens

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

Eat
Within
2 Days