



UCCOOK

Pork & Pineapple Burger

with That Mayo & mini potato wedges

It's difficult to beat burger night, especially if you have an unbeatable recipe, Chef! A juicy homemade pork patty is fried until golden perfection, then placed on a toasted bun with crisp lettuce and mayo. Topped with caramelised onion and sweet pineapple for extra yumminess. Completed with crispy potato wedges and mayo for dunking to put an extra 'm' in your 'mmmm'.


Hands-on Time: 40 minutes

Overall Time: 55 minutes

Serves: 4 People

Chef: Megan Bure

 Simple & Save

 Groote Post Winery | Groote Post Riesling 2022

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Ingredients & Prep

800g	Baby Potato <i>rinse & cut into mini wedges</i>
2	Onions <i>peel, finely dice ½ & roughly slice 1½</i>
80g	Pineapple Pieces <i>drain & roughly chop</i>
600g	Pork Mince
80ml	That Mayo (Original)
4	Burger Buns <i>cut in half</i>
80g	Green Leaves <i>rinse & finely shred</i>

From Your Kitchen

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

1. MINI WEDGES Preheat the oven to 200°C. Spread the mini potato wedges on a roasting tray. Coat in oil and season. Roast in the hot oven until crispy, 35-40 minutes (shifting halfway).

2. SWEET ONIONS Place a pan over 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). In the last 5 minutes, mix through the chopped pineapple pieces and cook until caramelised. Remove from the pan, season, and cover.

3. PERFECT PATTY In a bowl, combine the mince, the diced onion (to taste), and seasoning. Wet your hands slightly and shape the mince mixture into 4 patties about 2cm thick.

4. MMMAYO In a small bowl, add water to the mayo in 5ml increments until slightly loosened but spreadable. Season and set aside.

5. INTO THE FRYING PAN When the wedges have 10-15 minutes remaining, return the pan to medium-high heat with a drizzle of oil. When hot, fry the patties until golden, 2-3 minutes per side. Remove from the pan and rest for 2-3 minutes.

6. TOASTED BUNS Spread butter (optional) or oil over the cut-sides of the burger bun halves. Return the pan, wiped down, to medium heat. When hot, toast the buns, cut-side down, until crispy, 1-2 minutes.

7. BURGER NIGHT! Top the bottom bun halves with the shredded leaves, the patties, and the caramelised onion & pineapple mixture. Smear ½ the mayo over the top bun halves and close up the burgers. Side with the roast potato wedges, the remaining mayo for dunking, and any remaining fillings. Yum, Chef!



Chef's Tip

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

Nutritional Information

Per 100g

Energy	719kJ
Energy	172kcal
Protein	6.5g
Carbs	17g
of which sugars	3.4g
Fibre	1.1g
Fat	8.2g
of which saturated	2.6g
Sodium	100mg

Allergens

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

Cook
within 1
Day