



# UCOOK

## Cheesy Beef Burger

with **BBQ** sauce & roasted potatoes

Are you ready to make the OG of burgers? A crowd-pleaser of note, be sure to save this one under your favourites! A beef patty with a slice of melty cheese lays on top of a toasted bun and is finished off with all trimmings - bright tomato rounds, tangy gherkins and fresh salad leaves. Sided with classic roasted potatoes and tomato sauce for dunking. You'll thank us later!

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**Hands-on Time:** 15 minutes

**Overall Time:** 30 minutes


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**Serves:** 1 Person


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**Chef:** Ella Nasser

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 **\*NEW Simple & Save**

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 Waterford Estate | Waterford Pecan Stream  
Pebble Hill 2021

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## Ingredients & Prep

200g	Potato <i>peeled &amp; cut into bite-sized pieces</i>
1	Tomato
25g	Gherkins
20g	Green Leaves
1	Burger Bun
1	Beef Patty
20ml	BBQ Sauce
1 slice	Cheddar Cheese
40ml	Tomato Sauce

## From Your Kitchen

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

**1. ROASTED CHUNKS** Preheat the oven to 200°C. Place the potato pieces on a roasting tray, coat in oil, and season. Roast in the hot oven for 30-35 minutes until cooked through and crisping up, shifting halfway.

**2. PREP STEP** Rinse the tomato and slice into rounds. Drain and thinly slice the gherkins. Rinse the green leaves and roughly shred.

**3. TOASTY BUN** Halve the burger bun and spread butter over the cut-side or brush with oil. Place a pan over a medium heat. When hot, place the halved bun, cut-side down, in the pan and toast for 1-2 minutes until crisp. On completion, transfer to a plate for serving.

**4. PATTY TIME** Return the pan, wiped down if necessary, to a medium-high heat with a drizzle of oil. When hot, fry the patty for 3-4 minutes per side until browned (this time frame will yield a medium-rare result). In the final 1-2 minutes, baste with the BBQ sauce and top the patty with the cheese slice. On completion, the cheese should be melted. Cover the pan with a lid if the cheese doesn't melt. Remove from the pan on completion and set aside to rest for a few minutes before serving.

**5. BURGER NIGHT!** Smear ½ the tomato sauce on the bottom bun half. Top with the shredded leaves, the tomato rounds, the BBQ patty, and the sliced gherkins. Close up with the other bun half. Serve the roast potatoes on the side with the remaining tomato sauce for dunking and any remaining filling... Mmm!

## Nutritional Information

Per 100g

Energy	632kJ
Energy	151kcal
Protein	6.6g
Carbs	14g
of which sugars	3.2g
Fibre	1.3g
Fat	7.6g
of which saturated	3g
Sodium	142mg

## Allergens

Gluten, Dairy, Allium, Wheat, Sulphites

Cook  
within 3  
Days