



# UCCOOK

## Green Fields Vegan Burger & Crisps

with a minty mayo

**Hands-on Time:** 10 minutes

**Overall Time:** 15 minutes

**Veggie:** Serves 1 & 2

**Chef:** Jenna Peoples

**Wine Pairing:** Paul Cluver | Sauvignon Blanc

Nutritional Info	Per 100g	Per Portion
Energy	1087kJ	3923kJ
Energy	260kcal	940kcal
Protein	9.3g	33.5g
Carbs	27g	96g
of which sugars	9.3g	33.5g
Fibre	3.2g	11.6g
Fat	13.3g	48g
of which saturated	2g	7.3g
Sodium	395mg	1424mg

**Allergens:** Gluten, Allium, Sesame, Wheat, Sulphites, Soy

Eat Within 3 Days

## Ingredients & Prep Actions:

Serves 1	[Serves 2]	
60ml	120ml	Chutney Mayo (10ml [20ml] Mrs Balls Chutney & 50ml [100ml] Mayo)
3g	5g	Fresh Mint <i>rinse, pick &amp; finely chop</i>
1	2	Burger Bun/s
1	2	Green Fields Vegan Burger Patty/ies
20g	40g	Salad Leaves <i>rinse</i>
20g	40g	Pickled Onions <i>drain &amp; thinly slice</i>
1 pack	2 packs	Rootstock Potato Crisps

## From Your Kitchen

Oil (cooking, olive or coconut)

Seasoning (salt & pepper)

Water

Butter Alternative (optional)

Paper Towel

1. **MINTY MAYO** In a small bowl, mix together the chutney mayo and the mint. Season and set aside.

2. **TOASTED BUN** Halve the burger bun/s, and spread plant-based butter or oil over the cut-side. Place a pan over medium heat. When hot, toast the bun, cut-side down, until golden, 1-2 minutes.

3. **PERFECT PATTY** Remove the patty/ies from the freezer. Place a pan or grill pan over medium-high heat with a generous drizzle of oil. When hot, fry the patty/ies until browned, 3-4 minutes per side. Remove from the pan and drain on paper towel.

4. **LET'S PLATE UP!** Smear the minty mayo on the bottom half of the burger bun. Top with the juicy patty. Layer up the salad leaves and the pickled onions and top with the other half of the bun. Side the burger with the potato crisps. There you have it, Chef!