

# UCCOOK

## Seared Yellowtail Burger

**with homemade crispy onion rings & a dill mayo**

With this impressive and flavoursome yellowtail burger, you'll be hooked from the first bite. It's essentially the classic seafood meal reimagined as a burger. A toasted bun is smeared with dill mayo, then stacked with fresh green leaves, slices of gherkin & flaky, fried yellowtail. Don't forget the golden, crispy onion rings!

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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:** Rhea Hsu

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 Adventurous Foodie

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 Vergelegen | Premium Sauvignon Blanc

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## Ingredients & Prep

|      |                                                           |
|------|-----------------------------------------------------------|
| 40ml | That Mayo (Original)                                      |
| 3g   | Fresh Dill<br><i>rinsed, picked &amp; roughly chopped</i> |
| 60ml | Self-raising Flour                                        |
| 1    | Onion<br><i>sliced into rings</i>                         |
| 1    | Burger Bun                                                |
| 1    | Yellowtail Fillet                                         |
| 40g  | Green Leaves<br><i>rinsed &amp; roughly shredded</i>      |
| 20g  | Radish<br><i>rinsed &amp; sliced into thin rounds</i>     |
| 25g  | Gherkins<br><i>drained &amp; sliced lengthways</i>        |

## From Your Kitchen

Oil (cooking, olive or coconut)  
Salt & Pepper  
Water  
Paper Towel  
Egg/s  
Butter

**1. GOOD. BETTER. BATTER.** In a small bowl, combine the mayo, ½ the chopped dill, seasoning, and a splash of water. Set aside. In a bowl, whisk 1 egg with a splash of water. In another bowl, combine the flour and seasoning.

**2. GOLDEN RINGS** Place a pot or pan over medium-high heat with enough oil to cover the base. Coat the onion rings in the egg mixture first, and then in the seasoned flour. When the oil is hot, carefully lower the floured onion slices into the oil. Fry until golden brown, 2-4 minutes (shifting halfway). Drain on paper towel.

**3. BUTTER UP THE 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 bun cut-side down until golden, 1-2 minutes.

**4. FRY, FLIP & FRY THE FISH** Return the pan to medium heat with a drizzle of oil. Pat the yellowtail dry with paper towel. When hot, fry the fish until golden, 3-4 minutes per side. In the final minute, baste with a knob of butter. Remove from the pan and season.

**5. ADD THE FRESHNESS** In a salad bowl, combine ½ the shredded leaves, the radish rounds, the remaining dill, a drizzle of olive oil, and seasoning.

**6. DIVE INTO DINNER!** Smear ½ the dill mayo on the toasted burger bun. Top with the remaining leaves, the sliced gherkin, and the yellowtail. Side with the crispy onion rings and the dressed salad. Serve with the remaining dill mayo for dunking.

## Nutritional Information

Per 100g

|                    |         |
|--------------------|---------|
| Energy             | 704kJ   |
| Energy             | 169kcal |
| Protein            | 9g      |
| Carbs              | 22g     |
| of which sugars    | 2.5g    |
| Fibre              | 1.4g    |
| Fat                | 4.6g    |
| of which saturated | 1.3g    |
| Sodium             | 143mg   |

## Allergens

Egg, Gluten, Dairy, Allium, Sesame, Wheat, Sulphites, Fish

Cook  
within 1  
Day