



# UCCOOK

## Banh Mi-style Burger

with fries & a sweet sriracha mayo

This delicious chicken burger is inspired by Vietnamese Banh Mi, making it fresh yet spicy & packed with umami flavours! Served with lime-pickled cucumber & red onion, potato fries, and a sweet sriracha kewpie mayo.

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**Hands-on Time:** 30 minutes

**Overall Time:** 40 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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 Leopard's Leap | Unwooded Chardonnay

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## Ingredients & Prep

200g	Potato <i>rinsed, peeled (optional) &amp; sliced into 1cm thick fries</i>
1	Lime <i>zested &amp; cut into wedges</i>
1	Red Onion <i>peeled &amp; ¼ thinly sliced &amp; ¼ finely diced</i>
100g	Cucumber <i>peeled into ribbons</i>
60ml	Kewpie Mayo
25ml	Sweet Sriracha <i>(10ml Sweet Indo Soy Sauce &amp; 15ml Sriracha)</i>
4g	Fresh Coriander <i>rinsed &amp; picked</i>
150g	Free-range Chicken Mince
25ml	Seasoned Soy Sauce <i>(10ml Fish Sauce &amp; 15ml Low Sodium Soy Sauce)</i>
20g	Fresh Ginger <i>peeled &amp; grated</i>
1	Schoon Burger Bun <i>halved</i>
20g	Salad Leaves <i>rinsed</i>

## From Your Kitchen

Oil (cooking, olive or coconut)  
Salt & Pepper  
Water  
Sugar/Sweetener/Honey  
Butter (optional)  
Paper Towel

**1. CRISPY FRIES** Preheat the oven to 200°C. Spread out the potato fries on a roasting tray. Generously coat in oil and season. Roast in the hot oven for 25-30 minutes until cooked through and crisping up, shifting halfway. Drain on paper towel and season.

**2. PICKLE & PREP** In a bowl, combine the juice of 1 lime wedge, a sweetener of choice, and seasoning. Add the sliced onion, and the cucumber ribbons. Toss until fully coated and set aside to pickle. In a separate small bowl, combine the kewpie mayo and the sweet sriracha (to taste). Set aside for serving. Roughly chop ½ the picked coriander.

**3. SHAPE & SHIFT** In a bowl, combine the chicken mince, the seasoned soy sauce (to taste), the grated ginger, the lime zest, the chopped coriander, and the diced red onion (to taste). Wet your hands slightly to prevent the mince from sticking to them and shape into one 2cm thick patty (don't worry if it is a bit wet!).

**4. GOLDEN PATTIES** Place a pan over high heat with a drizzle of oil. When hot, add the patty and fry for 4-5 minutes per side until golden. Remove from the pan and rest for 2 minutes before serving.

**5. TOASTED BUNS** Spread butter over the cut-side of the halved bun or brush with oil. Return the pan to medium heat. When hot, add the halved bun, cut-side down, and toast for 1-2 minutes until crisp. Drain the pickling liquid from the onion & cucumber.

**6. ASSEMBLE!** Top the bottom half of the burger bun with the rinsed salad leaves and the patty. Drizzle over the sweet sriracha mayo (to taste), and top with the pickled cucumber & onion and the remaining coriander. Toss any remaining cucumber & onion and salad leaves, and serve on the side along with the fries, any remaining lime wedges, and any remaining sriracha mayo for dipping. Enjoy!

## Nutritional Information

Per 100g

Energy	583kj
Energy	139kcal
Protein	5.2g
Carbs	13g
of which sugars	2.6g
Fibre	1.4g
Fat	2.5g
of which saturated	0.6g
Sodium	296mg

## Allergens

Egg, Gluten, Dairy, Allium, Wheat, Sulphites, Fish, Soy, Shellfish/Seafood

Cook  
within 1  
Day