



U C O O K

— COOKING MADE EASY

The Big City Battle Burger

Your city is getting its very own burger! Both come with a unique burger sauce, pickles, and melted cheese.

The gloves are off for the burger showdown of the year: Joburg's BGR vs. Cape Town's Anvil Burger Co. Add a Big City Battle Burger to your cart to back your city in its bid for the highest order numbers! JHB and KZN customers will receive the BGR burger, and customers in CPT will receive the Anvil burger.

Hands-On Time: 35 minutes

Overall Time: 45 minutes

Serves: 2 People

Chef: Anvil (CPT) or BGR (JHB)

 **Easy Peasy**

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Ingredients & Prep

400g	Potato
10ml	NOMU One For All Rub
1	Onion
300g	Free-Range Beef Mince
4	Cheese Slices
2	Burger Bun
60ml	Burger sauce
50g	Pickles
1	Tomato
40g	Lettuce

From Your Kitchen

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

1. YOUR CITY'S BURGER IS FULL OF LOCAL FLAVA! Joburg-based customers will be tucking into a truly inspired creation by the much-adored Jozi burger joint, BGR! Meanwhile, hot new kid on the block, Anvil Burger Co. will be satisfying Cape Town customers with their intoxicating take on the ultimate burger feast.

2. BUT WHAT'S IN MY BURGER BONANZA FOR CAPE TOWN? A juicy, home-made burger patty, covered in oozy slices of mature cheddar cheese and smeared liberally with Anvil's legendary Smoked Tomato Ketchup. Topped with tangy pickles, crisp gem lettuce, and some red onion to make things pop — all crammed between the subtle sweetness of a kitke bun. On the side? Golden potato wedges coated in NOMU One For All Rub and slices of fresh tomato. Get amped for this beefy beaut!

3. BUT WHAT'S IN MY BURGER BONANZA FOR JOBURG? A juicy, home-made burger patty, covered in an indulgent processed cheese melt. It's splashed with the infamous BGR burger sauce and enclosed in that BGR burger bun you all know and love! Inside this knockout, you'll find layers of tangy pickles, charred onion, crisp iceberg lettuce, and slivers of fresh tomato. Last but not least is a side of golden potato wedges, spiced with NOMU One For All Rub. Yes please!

Nutritional Information

Per 100g

Energy	698kJ
Energy	167Kcal
Protein	6.9g
Carbs	15g
of which sugars	2.7g
Fibre	1.4g
Fat	8.7g
of which saturated	3g
Sodium	220mg

Allergens

Gluten, Dairy, Allium, Sesame, Wheat

Cook
within 1
Day