



UCOOK

Savanna's Jalapeño Burger

with a charcoal bun, caramelised onion & bacon

Ready for a flavour fiesta? This Mexican-inspired burger marries creamy, spicy & sweet. Try layers of caramelised onions and guacamole on top of a juicy burger patty. Stuff all that deliciousness between a toasted charcoal burger bun and serve with a side of charred corn on the cob. Let the party begin!

Hands-on Time: 40 minutes

Overall Time: 50 minutes

Serves: 3 People

Chef: Savanna

 Adventurous Foodie

 Sijnn Wines | Sijnn Saignée 2018

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Ingredients & Prep

6 strips	Streaky Pork Bacon
2	Onions <i>1½ peeled & finely sliced</i>
7,5ml	NOMU Chipotle Flakes
3	Corn On The Cob <i>silks removed</i>
3	Free-range Beef Burger Patties
120g	Guacamole
150ml	Sour Cream
30g	Sliced Pickled Jalapeños <i>drained & roughly chopped</i>
60g	Salad Leaves <i>rinsed</i>
150g	Cucumber <i>rinsed & cut into matchsticks</i>
3	Charcoal Burger Buns

From Your Kitchen

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

1. CRISPY BACON Place a pan over medium-high heat. When hot, fry the bacon strips until browned and crispy, 1-2 minutes per side. Remove from the pan, drain on paper towel, and roughly chop.

2. CARAMELISATION STATION Return the pan to medium heat with a drizzle of oil and a knob of butter (optional). When hot, fry the sliced onion until caramelised, 8-10 minutes (shifting occasionally). At the halfway mark, add a sweetener. In the final 1-2 minutes, add the chopped bacon and the NOMU chipotle flakes (to taste). Remove from the pan, season, and cover.

3. CORN ON THE COB Place a pan (with a lid) over medium heat with enough water to cover the base. Add the corn and bring to a simmer. Once simmering, cover and cook until all the water has evaporated, 8-10 minutes. Remove the lid and add a knob of butter. Fry until lightly charred, 3-4 minutes (turning as they colour). Remove from the pan and set aside.

4. BURGER PATTIES Place a pan over medium-high heat with a drizzle of oil. When hot, fry the patties until browned and cooked to your preference, 3-4 minutes per side. Remove from the pan and season.

5. GUAC & SALAD In a bowl, combine the guacamole, the sour cream, the chopped jalapeños (to taste), and seasoning. In a separate bowl, toss together the rinsed salad leaves, the cucumber matchsticks, and a drizzle of olive oil. Set aside for serving.

6. CHARCOAL BUN Halve the burger buns, and spread butter or oil over the cut-side. Place a pan over medium heat. When hot, toast the buns cut-side down until golden, 1-2 minutes.

7. MEXICAN FEAST Top the burger buns with the caramelised onion, the patties, and ½ of the guacamole. Side with the corn on the cob, the fresh salad, and the remaining guacamole. Sprinkle any remaining onions over the salad. Dig in, Chef!

Nutritional Information

Per 100g

Energy	729kJ
Energy	175kcal
Protein	6.9g
Carbs	13g
of which sugars	3.3g
Fibre	1.2g
Fat	10.5g
of which saturated	4g
Sodium	126mg

Allergens

Gluten, Dairy, Allium, Wheat, Sulphites

Cook
within 2
Days