



UCOOK

Gourmet Beef Sliders

with potato wedges & mayo

Juicy, homemade beef patties are nestled in pillowy slider buns, and accompanied by all the classics: caramelised onion, gherkin rounds, and melty mozzarella cheese. Served alongside crispy potato wedges. It's a party on a plate, and your taste buds are invited to the tastiest shindig in town!

Hands-on Time: 25 minutes

Overall Time: 35 minutes

Serves: 2 People

Chef: Megan Bure

Fan Faves

Deetlefs Wine Estate | Deetlefs Stonecross
Cabernet Sauvignon

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Ingredients & Prep

400g	Potato <i>rinse & cut into wedges</i>
1	Onion <i>peel, finely dice ¼ & roughly slice ¾</i>
300g	Free-range Beef Mince
10ml	NOMU Italian Rub
80g	Mozzarella Cheese <i>cut into thin slices</i>
6	Slider Buns <i>cut in half</i>
40g	Salad Leaves <i>rinse & finely shred</i>
40g	Gherkins <i>drain & cut into thin rounds</i>
100ml	Mayo

From Your Kitchen

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

1. ON A WEDGE Preheat the oven to 200°C. Spread the potato wedges on a roasting tray. Coat in oil and seasoning. Roast in the hot oven until crispy, 30-35 minutes (shifting halfway).

2. CARAMELISED ONION Place a pan over 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 (to taste). Remove from the pan, season, and cover.

3. MINI PATTIES In a bowl, combine the mince, the diced onion (to taste), the NOMU rub, and seasoning. Wet your hands slightly and shape the mince mixture into 6 mini patties, about 1cm thick. Set aside.

4. FRY & MELT Return the pan to medium-high heat with a drizzle of oil. When hot, fry the patties until browned and cooked to your preference, 2-4 minutes per side. In the final minute, top the patties with the cheese slices and cover to melt. Remove from the pan and season.

5. FINAL TOUCHES Spread butter (optional) or oil over the cut-side of the halved buns. Return the pan, wiped down, to medium heat. When hot, toast the buns cut-side down until golden, 1-2 minutes.

6. STACK 'EM & ATTACK 'EM Plate up the toasted slider buns and top with the shredded leaves, the cheese-covered burger patties, the caramelised onion, and the gherkin slices. Smear the top bun halves with the mayo and then close them up. Side with the potato wedges and the remaining mayo on the side for dunking. Delish work, Chef!



Chef's Tip

Air fryer method: Coat the potato wedges in oil and seasoning. Air fry at 180°C until crispy, 25-30 minutes (shifting halfway). In the final 5 minutes, increase to 200°C.

Nutritional Information

Per 100g

Energy	766kJ
Energy	183kcal
Protein	6.8g
Carbs	16g
of which sugars	3.6g
Fibre	1.4g
Fat	10.3g
of which saturated	2.7g
Sodium	140mg

Allergens

Gluten, Allium, Sesame, Wheat,
Sulphites, Soy, Cow's Milk

Eat
Within
3 Days