



# UCOOK

## Asian-style Veggie Burger

with warm spicy slaw & Kewpie mayo

We've done it, we've combined your love of hamburgers and Asian-inspired flavours! This fabulous fusion veggie burger is packed with zesty lime, bold ginger and a kick of spicy sriracha. A crunchy veggie patty sits on a buttery bun and is piled with spicy slaw, cannellini beans, and the best spicy Kewpie mayo!

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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:** Ella Nasser

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 Vegetarian

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 Robertson Winery | Extra Light Merlot

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## Ingredients & Prep

58g	Outcast Burger Mix
1	Onion <i>½ peeled &amp; finely sliced</i>
1	Garlic Clove <i>peeled &amp; grated</i>
10g	Fresh Ginger <i>peeled &amp; grated</i>
20ml	Low Sodium Soy Sauce
1	Lime <i>½ cut into wedges</i>
60g	Cannellini Beans <i>drained &amp; rinsed</i>
100g	Cabbage <i>thinly sliced</i>
120g	Carrot <i>½ grated</i>
15ml	Sriracha
1	Schoon Butter Bun <i>defrosted &amp; halved</i>
15ml	Kewpie Mayo
20g	Green Leaves <i>rinsed</i>

## From Your Kitchen

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

**1. MAGIC PATTY** Boil the kettle. Place the burger mix, some seasoning and 90ml of boiling water in a shallow bowl. Mix well to combine, but not for longer than about 30 seconds. Cover with a plate and set aside for at least 10 minutes.

**2. ONIONS WITH A KICK!** Place a nonstick pan over a medium heat with a drizzle of oil. When hot, fry the sliced onions with a sweetener of choice for 4-5 minutes until soft and slightly caramelised. Add the grated garlic, ginger, soy sauce, a squeeze of lime juice and fry for about a minute. Remove from the pan and set aside.

**3. SPICY SLAW** Wipe down the pan and return to a medium heat with a drizzle of oil. When hot, add in the drained cannellini beans and fry for 4-5 minutes until golden. Add in the cabbage and carrot and cook for 2-3 minutes until cooked but still crunchy, stirring occasionally. Remove from the heat, add the cooked onions, sriracha, seasoning to taste and toss to combine.

**4. GET THOSE BURGERS SIZZLIN'!** When the burger mixture is ready to roll, shape it into about a 1cm thick patty. Wipe down the pan and return to a medium-high heat with enough oil to cover the base. When hot, fry the patty for 3-4 minutes per side until golden brown and crispy. Remove from the pan on completion and set aside to drain on paper towel. Wipe down the pan and return it to a medium heat, toast the burger bun, cut-side down for about a minute until golden and crisped.

**5. FUSION BURGER!** Time to load up your burger! Smear the Kewpie mayo on the bottom half of the bun and top with some rinsed green leaves, the crispy burger patty and a generous helping of spicy Asian slaw. Drizzle over any remaining sriracha and close up the burger with the other half of the bun. Serve with the remaining Asian slaw and a lime wedge on the side! Well done, Chef!



## Chef's Tip

Cabbage is a great source of Vitamin K, which is vital for wound healing and bone health. Eat your slaw, hurt no more.

## Nutritional Information

Per 100g

Energy	484kJ
Energy	116Kcal
Protein	3.8g
Carbs	16g
of which sugars	3.7g
Fibre	4.6g
Fat	1.1g
of which saturated	0.2g
Sodium	329mg

## Allergens

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

Cook  
within  
4 Days