



# UCOOK

## Classic Beef Burger & Crisps

with roasted garlic mayo

On the run? Then grab a bun, and let's make a cheeseburger for some cooking fun! A fluffy burger bun is toasted, then layered with fresh greens, tangy tomato rounds, cucumber, briny gherkins, and a cheese-covered beef patty. Smear with garlic mayo, close up your burger, and take a big, well-deserved bite.

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**Hands-on Time:** 15 minutes

**Overall Time:** 20 minutes

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**Serves:** 2 People


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**Chef:** Samantha du Toit

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Quick & Easy

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 Doos Wine | Doos Dry Red 3L

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### Ingredients & Prep

2	Free-range Beef Burger Patties
60g	Grated Mozzarella Cheese
2	Burger Buns
40g	Green Leaves <i>rinse</i>
1	Tomato <i>rinse &amp; slice into rounds</i>
100g	Cucumber <i>rinse &amp; slice into rounds</i>
25g	Gherkins <i>drain &amp; slice</i>
1 unit	Roasted Garlic Mayo
1 unit	Rootstock Salt Crisps

### From Your Kitchen

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

**1. CHEESY PATTY** 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. In the final minute, scatter over the cheese and cover until melted. Remove from the pan and season.

**2. TOASTED BUN** Halve the burger buns, and spread butter (optional) or oil over the cut-sides. Place a pan over medium heat. When hot, toast the halved buns, cut-side down, until crisp, 1-2 minutes.

**3. BRING ON THE BURGERS** Place the burger buns, cut-side up, on a plate. Top with the green leaves, the tomato rounds, the cucumber rounds, the gherkin slices, and the patties. Dollop over the garlic mayo. Serve alongside the Rootstock crisps.

### Nutritional Information

Per 100g

Energy	925kj
Energy	222kcal
Protein	8.1g
Carbs	13g
of which sugars	4.3g
Fibre	1.4g
Fat	14.9g
of which saturated	4.5g
Sodium	189mg

### Allergens

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

Eat  
Within  
2 Days