



UCOOK

Cheesy Beef Burger

with **BBQ sauce & roasted potatoes**


Are you ready to make the OG of burgers? A crowd-pleaser of note, be sure to save this one under your favourites! A beef patty with a slice of melty cheese lays on top of a toasted bun and is finished off with all trimmings - bright tomato rounds, tangy gherkins and fresh salad leaves. Sided with classic roasted potatoes and tomato sauce for dunking. You'll thank us later!


Hands-on Time: 25 minutes

Overall Time: 40 minutes

Serves: 3 People

Chef: Ella Nasser

 ***NEW Simple & Save**

 Waterford Estate | Waterford Pecan Stream
Pebble Hill 2021

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Ingredients & Prep

600g	Potato <i>peeled & cut into bite-sized pieces</i>
2	Tomatoes
75g	Gherkins
60g	Green Leaves
3	Burger Buns
3	Beef Patties
60ml	BBQ Sauce
3 slices	Cheddar Cheese
125ml	Tomato Sauce

From Your Kitchen

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

1. ROASTED CHUNKS Preheat the oven to 200°C. Place the potato pieces on a roasting tray, coat in oil, and season. To make sure they get crispy, don't overcrowd the tray – use two trays instead! Roast in the hot oven for 35-40 minutes until cooked through and crisping up, shifting halfway.

2. PREP STEP Rinse the tomatoes and slice into rounds. Drain and thinly slice the gherkins. Rinse the green leaves and roughly shred.

3. TOASTY BUN Halve the burger buns and spread butter over the cut-side or brush with oil. Place a pan over a medium heat. When hot, place the halved buns, cut-side down, in the pan and toast for 1-2 minutes until crisp. On completion, transfer to a plate for serving.

4. PATTY TIME Return the pan, wiped down if necessary, to a medium-high heat with a drizzle of oil. When hot, fry the patties for 3-4 minutes per side until browned (this time frame will yield a medium-rare result). In the final 1-2 minutes, baste with the BBQ sauce and top each patty with a cheese slice. On completion, the cheese should be melted. Cover the pan with a lid if the cheese doesn't melt. Remove from the pan on completion and set aside to rest for a few minutes before serving.

5. BURGER NIGHT! Smear ½ the tomato sauce on the bottom bun half. Top with the shredded leaves, the tomato rounds, the BBQ patty, and the sliced gherkins. Close up with the other bun half. Serve the roast potatoes on the side with the remaining tomato sauce for dunking and any remaining filling... Mmm!

Nutritional Information

Per 100g

Energy	632kJ
Energy	151kcal
Protein	6.6g
Carbs	14g
of which sugars	3.2g
Fibre	1.3g
Fat	7.6g
of which saturated	3g
Sodium	142mg

Allergens

Gluten, Dairy, Allium, Wheat, Sulphites

Cook
within 3
Days