



UCCOOK

Scheckter's Inspired Burger

with **vegan That Mayo & pink burger buns**

A true classic like no other! A perfectly fried vegan patty sits proudly atop a toasted pink burger bun layered with shredded leaves and vegan That Mayo. Sided with golden baby potato crisps.

Hands-on Time: 30 minutes

Overall Time: 45 minutes

Serves: 3 People

Chef: Thea Richter

 Veggie

 Paserene | The Shiner White Blend

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Ingredients & Prep

600g	Baby Potatoes <i>rinsed & cut into rounds</i>
3	Scheckter's Burger Patties
120ml	That Mayo (Vegan)
3	Pink Burger Buns
60g	Salad Leaves <i>rinsed & roughly shredded</i>
150g	Cucumber <i>sliced into rounds</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Paper Towel

1. POTATO CRISPS Preheat the oven to 200°C. Spread the baby potato rounds on a roasting tray. Coat in oil and season. Roast in the hot oven until crispy, 30-35 minutes (shifting halfway).

2. FRY & FLIP Place a pan over medium-high heat with a generous drizzle of oil. When hot, fry the patties until browned, 3-4 minutes per side. Remove from the pan and drain on paper towel.

3. MAYO SAUCE In a bowl, loosen the mayo with a splash of water. Season and set aside.

4. TOASTED BUNS Halve the burger buns, and spread oil over the cut-side. Return the pan, wiped clean, to medium heat. When hot, toast the buns, cut-side down, until golden, 1-2 minutes.

5. BUILD YOUR BURGER Smear the toasted burger buns with the mayo. Top with the shredded leaves, the vegan patties, and finish off with the cucumber rounds. Side with the golden baby potatoes. Cheers, Chef!

Nutritional Information

Per 100g

Energy	685kJ
Energy	164kcal
Protein	6.2g
Carbs	20g
of which sugars	2.1g
Fibre	1.7g
Fat	6.2g
of which saturated	1.8g
Sodium	176mg

Allergens

Gluten, Allium, Wheat, Sulphites, Soy

Cook
within 3
Days