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— COOKING MADE EASY

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SHOP MEAT

FOOD FUNN

Ingredients

- 1 Potato
Rinsed & cut into wedges, skin on
- 1 Burger Bun
Halved
- 1 Plum Tomato
Sliced into rounds
- 1 Lettuce Leaves
Rinsed
- 1 Onion
Peeled & sliced
- 1 Wagyu Patty
- 1 Emmenthal Cheese
Thinly sliced
- 1 That Mayo Chipotle Mayo
- 1 Streaky Bacon
- 1 Gherkins
Sliced lengthways

From Your Kitchen

1. POTATO WEDGES

Preheat the oven to 200°C. Spread out the potato wedges on a roasting tray, coat in oil, and season. Roast in the hot oven for 40-45 minutes until golden and cooked through, shifting halfway.

3. CARMELISED ONION

Place a pan over a medium heat with a drizzle of oil and a knob of butter (optional). When hot, fry the sliced onion for 10-15 minutes until soft and caramelised, shifting occasionally. In the final minute, add a sweetener of choice (to taste) so it caramelises further. Remove from the pan on completion, cover, and set aside to keep warm.

5. BACON & WAGYU

Return the pan to a medium-high heat. When hot, fry the bacon strips for 2-3 minutes per side, or until cooked to your liking. Remove from the pan on completion and set aside to drain on some paper towel. Drain any excess oil from the pan, leaving some for frying the patties. Return the pan to a medium-high heat. When hot, fry the Wagyu burger patties for 2-3 minutes per side until browned and cooked through. (This time frame will yield medium-rare patties). Remove from the pan on completion and allow to rest for a few minutes before plating.

7. OPTIONAL EGG & CHEESY BUNS

[OPTIONAL STEP: place a nonstick pan over a medium-high heat with a drizzle of oil. Crack in 4 eggs and fry until cooked through to your preference. We like the yell

SHOP MEA

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Cook within: 1 days

Allergens: Egg Gluten Dairy Allium

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