

UCCOOK

Classic Beef Burger

with roasted baby potato wedges

Hands-on Time: 30 minutes

Overall Time: 40 minutes

Simple & Save: Serves 1 & 2

Chef: Rhea Hsu

Wine Pairing: Stettyn Wines | Stettyn Family Range
Cabernet Sauvignon

Nutritional Info

	Per 100g	Per Portion
Energy	544kJ	3349kJ
Energy	130kcal	803kcal
Protein	6.4g	39.3g
Carbs	14g	85g
of which sugars	2.7g	16.5g
Fibre	1g	6.1g
Fat	4.9g	30.3g
of which saturated	1.8g	11.3g
Sodium	236mg	1070mg

Allergens: Cow's Milk, Gluten, Sesame, Wheat, Sulphites, Soy

Spice Level: None

Eat Within 2 Days

Ingredients & Prep Actions:

Serves 1

[Serves 2]

200g	400g	Baby Potatoes <i>rinse & cut into wedges</i>
1	2	Burger Bun/s
1	2	Beef Patty/ies
20g	40g	Green Leaves <i>rinse & roughly shred</i>
1	1	Tomato <i>rinse & slice into rounds</i>
25g	25g	Gherkins <i>drain & cut into rounds</i>
20ml	40ml	Tomato Sauce

From Your Kitchen

Oil (cooking, olive or coconut)
Water
Butter (optional)
Seasoning (salt & pepper)

1. BABY POTATOES Preheat the oven to 200°C. Spread the potatoes on a roasting tray. Coat in oil and season. Roast in the hot oven until crispy, 25-30 minutes (shifting halfway). Alternatively, air fry at 200°C until crispy, 20-25 minutes (shifting halfway).

2. FOR THE FINALE Halve the burger bun/s, and spread butter (optional) or oil over the cut-side.

3. BROWN THE BEEF Place a pan over medium-high heat with a drizzle of oil. When hot, fry the beef patty [patties] until browned and cooked to your preference, 3-4 minutes per side. Remove from the pan and set aside.

4. TIME TO TOAST Return the pan, wiped down, to medium heat. Toast the halved bun/s, cut-side down, until crisp, 1-2 minutes.

5. BURGER TIME! Place the burger bun/s, cut-side up, on a plate. Top with the green leaves, the tomato rounds, the gherkin rounds, and the patty [patties]. Dollop over ½ the tomato sauce, and serve alongside the roasted potato wedges. Serve the remaining tomato sauce on the side for dunking.