



# U C O O K

— COOKING MADE EASY

## THE WAGYU BI

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## SHOP MEAT

## FOOD FUN

## Ingredients

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

## 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 35-40 minutes until golden and cooked through, shifting halfway.

### 3. CARAMELISED 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 8-10 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 2 eggs and fry until cooked through to your preference. We like the yolk

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Cook within: 1 days

**Allergens:** Egg Gluten Dairy Allium

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❤️ Family Friendly

🌿 Crow Pleas