

UCOOK

COOKING MADE EASY

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with chip

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FOOD FUN



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Ingredients

Lettuce Leaves

Rinsed

Waqyu Patty

That Mayo Chipotle Mayo

Burger Bun

Halved

Plum Tomato

Streaky Bacon

Sliced into rounds

Onion

Peeled & sliced

Gherkins Sliced lengthways

Emmenthal Cheese

Potato

Thinly sliced

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 Waqyu 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 proforance Malika the walk

SHOP MEA

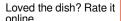
FOOD FUN













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