



# UCCOOK

## Homemade Chicken Burger

with potato wedges & mayo

A juicy, homemade chicken burger patty on a fluffy burger bun, with briny gherkins, tangy mayo & crispy, oven-roasted potato wedges. The verdict? You win dinner hands-down, Chef!

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**Hands-on Time:** 25 minutes

**Overall Time:** 40 minutes

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**Serves:** 1 Person


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**Chef:** Kate Gomba

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Simple & Save

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 Cathedral Cellar Wines | Cathedral Cellar-  
Chardonnay 2022

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## Ingredients & Prep

200g	Potato <i>rinse &amp; slice into wedges</i>
150g	Free-range Chicken Mince
1	Onion <i>peel, finely dice ½ &amp; roughly slice ½</i>
10ml	NOMU BBQ Rub
1	Burger Bun
20g	Green Leaves <i>rinse &amp; roughly shred</i>
20g	Gherkins <i>drain &amp; slice into rounds</i>
30ml	Mayo

## From Your Kitchen

Oil (cooking, olive or coconut)  
Salt & Pepper  
Water  
Butter (optional)  
Sugar/Sweetener/Honey

**1. LIVING ON THE WEDGE** Preheat the oven to 200°C. Spread the potato wedges on a roasting tray. Coat in oil and season. Roast in the hot oven until browned and cooked through, 25-30 minutes (shifting halfway).

**2. MMMINCE** In a bowl, combine the mince, the diced onion (to taste), the NOMU rub, and seasoning. Wet your hands slightly and shape the mince mixture into 1 patty about 2cm thick.

**3. CARAMELISED ONION** Place a pan over medium heat with a drizzle of oil and a knob of butter (optional). When hot, fry the sliced onion until caramelised, 8-10 minutes (shifting occasionally). At the halfway mark, add a sweetener (to taste). Remove from the heat and season.

**4. PERFECT PATTY** When the wedges have 10-15 minutes remaining, place a pan over medium-high heat with a drizzle of oil. When hot, fry the patty until golden, 2-3 minutes per side. Remove from the pan and rest for 2-3 minutes.

**5. BUNDERFUL!** Halve the burger bun and spread butter or oil over the cut-sides. Return the pan, wiped down, to medium heat. When hot, toast the halved bun, cut-side down, until crispy, 1-2 minutes.

**6. MEANT TO BE EATEN TOGETHER** Top the bottom bun half with the shredded leaves, the gherkins rounds, the patty, and the caramelised onions. Smear the mayo over the top bun half and close up the burger. Serve with the roast potato wedges and any remaining fillings. Yum, Chef!



## Chef's Tip

Air fryer method: Coat the potato wedges in oil and season. Air fry at 200°C until crispy, 25-30 minutes (shifting halfway).

## Nutritional Information

Per 100g

Energy	568kJ
Energy	136kcal
Protein	6.9g
Carbs	16g
of which sugars	2.5g
Fibre	1.6g
Fat	5.1g
of which saturated	0.9g
Sodium	31mg

## Allergens

Gluten, Allium, Sesame, Wheat,  
Sulphites, Soy

Eat  
Within  
1 Day