



# UCCOOK

## Caprese Chicken Burger

with basil pesto-mayo & roasted potato

Inspired by the refreshing Caprese salad, this burger has the yum-factor with every bite. A cheese-covered bun is stacked with fresh greens, tangy tomato slices & fried chicken, slathered with creamy basil pesto-mayo. It's a bun in a million, Chef!

---

**Hands-on Time:** 25 minutes

**Overall Time:** 35 minutes

---

**Serves:** 4 People


---

**Chef:** Ella Nasser

---

 Fan Faves

---

 Deetlefs Wine Estate | Deetlefs Estate White  
MCC

---

Loved the dish? Let us know. Join the UCCOOK community. Share your creations + tag us @ucooksa #lovingucook

## Ingredients & Prep

1kg	Potato Chunks <i>cut into bite-sized pieces</i>
125ml	That Mayo (Garlic)
60ml	Pesto Princess Basil & Lemon Pesto
4	Free-range Chicken Breasts
20ml	NOMU Italian Rub
4	Charcoal Burger Buns <i>cut in half</i>
160g	Grated Mozzarella Cheese
80g	Green Leaves <i>rinse &amp; roughly shred</i>
2	Tomatoes <i>rinse &amp; slice into rounds</i>

## From Your Kitchen

Oil (cooking, olive or coconut)  
Salt & Pepper  
Water  
Cling Wrap  
Paper Towel  
Butter (optional)

**1. START WITH THE SPUDS** Preheat the oven to 220°C. Spread the potato pieces on a roasting tray. Coat in oil and season. Roast in the hot oven until golden, 30-35 minutes (shifting halfway).

**2. MMMMAYO** In a bowl, combine the mayo, the pesto, and seasoning.

**3. LET'S GET CHEFFY** Pat the chicken breasts dry with paper towel and place on a chopping board. Use a sharp knife to slice into one side of the breasts, starting at the thicker side and ending at the thinner point (be careful not to cut all the way through). Open the breasts so that they resemble butterflies. Cover with cling wrap and pummel with a rolling pin or bottle to create an even thickness.

**4. FRY THE FLATTY** Place a pan (with a lid) over medium heat with a drizzle of oil. When hot, fry the butterflied chicken until golden, 2-3 minutes on one side. Flip, pop on the lid, and fry until cooked through, 2-3 minutes. During the final 1-2 minutes, baste with a knob of butter (optional) and the NOMU rub. Remove from the pan and set aside to rest for 3 minutes before serving.

**5. CHEESY BURGER BUNS** Butter (optional) the halved burger buns or drizzle with oil and place on a baking tray. Sprinkle the grated mozzarella over the bottom halves of the buns. Place the bun halves in the oven, cut-side up, until the cheese starts to melt and the bread is warmed through, 2 minutes.

**6. TIME TO STACK** Place the shredded green leaves and the sliced tomatoes on the cheese-covered buns and top with the chicken breasts. Smear with the basil pesto-mayo. Close up with the other halves of the buns. Pile the roasted potato pieces on the side with any remaining mayo for dipping. Serve with any remaining fillings. Scrumptious!



## Chef's Tip

Air fryer method: Coat the potato pieces in oil and season. Air fry at 200°C until crispy, 20-25 minutes (shifting halfway).

## Nutritional Information

Per 100g

Energy	581kJ
Energy	139kcal
Protein	8.8g
Carbs	16g
of which sugars	1.6g
Fibre	1.6g
Fat	4.5g
of which saturated	1.5g
Sodium	135mg

## Allergens

Egg, Gluten, Allium, Sesame, Wheat, Sulphites, Tree Nuts, Cow's Milk

Cook  
within 3  
Days