



# UCCOOK

## BBQ Beef Burger

**with crispy baby potatoes & grated mozzarella**

A juicy beef burger patty, topped with melted mozzarella, shares a fluffy burger bun with Asian BBQ sauce, fresh greens & a round of tangy tomato. Sided with crispy potato. Simple, quick & delicious.

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**Hands-on Time:** 35 minutes

**Overall Time:** 50 minutes

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**Serves:** 4 People

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**Chef:** Rhea Hsu

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 **\*NEW Simple & Save**

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 **Waterkloof | Peacock Cabernet Sauvignon**

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## Ingredients & Prep

1kg	Baby Potatoes <i>rinsed &amp; halved</i>
4	Beef Burger Patties
60g	Grated Mozzarella Cheese
4	Burger Buns <i>halved</i>
125ml	Asian BBQ Sauce
80g	Green Leaves <i>rinsed</i>
2	Tomatoes <i>sliced into rounds</i>

## From Your Kitchen

Oil (cooking, olive or coconut)  
Salt & Pepper  
Water  
Butter (optional)

**1. BEGIN WITH BABY POTATOES** Preheat the oven to 200°C. Spread the halved baby potatoes on a roasting tray. Coat in oil and season. Roast in the hot oven until crispy, 30-35 minutes (shifting halfway).

**2. CHEESY PATTY** When the baby potatoes have 10 minutes remaining, place a pan (with a lid) over medium-high heat with a drizzle of oil. When hot, fry the patties until browned and cooked to your preference, 3-4 minutes per side. In the final 1-2 minutes, top the patties with the grated cheese and cover with the lid. Remove from the pan and season.

**3. TOASTY BUNS** Spread butter or oil over the cut-side of the halved burger buns. Return the pan, wiped down, to medium heat. When hot, toast the buns, cut-side down, until golden, 1-2 minutes.

**4. ASSEMBLE** Place the toasted burger buns, cut side up, on a plate. Smear with ½ the BBQ sauce. Top with the rinsed leaves, the tomato rounds, and the cheesy patties. Side with the crispy baby potatoes and the remaining BBQ sauce for dunking. Cheers, Chef!



## Chef's Tip

Air fryer method: Coat the halved baby potatoes in oil and season. Air fry at 200°C until crispy, 15-25 minutes (shifting halfway).

## Nutritional Information

Per 100g

Energy	654kJ
Energy	157kcal
Protein	6.4g
Carbs	16g
of which sugars	4.8g
Fibre	1g
Fat	6.8g
of which saturated	2.8g
Sodium	104mg

## Allergens

Egg, Gluten, Dairy, Allium, Sesame, Wheat, Soy

Cook  
within 2  
Days