



UCCOOK

Beef Ciabatta Roll

with fries & mayo

You are going to smash this recipe out of the park, Chef! A smashed, caramelised beef patty is nestled between fresh greens, briny gherkins, & thick, creamy mayo. Side with NOMU BBQ-spiced potato fries.

Hands-on Time: 25 minutes

Overall Time: 40 minutes

Serves: 1 Person

Chef: Kate Gomba

Simple & Save

Deetlefs Wine Estate | Deetlefs Stonecross
Malbec

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Ingredients & Prep

200g	Potato <i>peel (optional) & cut into thick chips</i>
5ml	NOMU BBQ Rub
1	Beef Burger Patty
1	Ciabatta Roll
40ml	Mayo
20g	Green Leaves <i>rinse & roughly shred</i>
10g	Gherkins <i>drain & thinly slice</i>

From Your Kitchen

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

1. NOM-NOM NOMU FRIES Preheat the oven to 200°C. Spread the potato fries on a roasting tray. Coat generously in oil, the NOMU rub, and season. Roast in the hot oven until crispy, 25-30 minutes (shifting halfway).

2. SMASHED PATTY Place a pan over medium-high heat with a drizzle of oil. When hot, fry the patty, using a heavy spatula to evenly smash the patty down firmly until it's very thin and caramelised, 2-3 minutes per side. Remove from the pan and season.

3. ON A ROLL Halve the roll, and spread butter or oil over the cut-side. Place a pan over medium heat. When hot, toast the roll, cut-side down, until golden, 1-2 minutes.

4. LAYERS OF FLAVOUR Assemble by laying down one side of the toasted roll and smearing over ½ the mayo. Top with the shredded leaves, the beef patty, the sliced gherkins (to taste), and close with the other half of the roll. Cut the roll in half before serving.

5. WHAT A GREAT BITE! Serve up your loaded ciabatta roll with the fries alongside and the remaining mayo on the side for dunking.



Chef's Tip

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

Nutritional Information

Per 100g

Energy	811kJ
Energy	194kcal
Protein	7.8g
Carbs	17g
of which sugars	2g
Fibre	1.8g
Fat	10.4g
of which saturated	2.5g
Sodium	193mg

Allergens

Gluten, Allium, Wheat, Sulphites, Soy

Eat
Within
3 Days