



UCOOK

Smokin' BBQ Burger

with spiced baby potatoes, That Mayo
vegan mayo & caramelised onions

It's the ultimate dining partner! You'll be smitten! A soft pillowy bun, onions caramelised in BBQ sauce, fabulous salad toppings, lashings of vegan mayo, and of course, a crispy Outcast burger patty.

Hands-On Time: 35 minutes

Overall Time: 55 minutes

Serves: 4 People

Chef: Tess Witney

 Vegetarian

 Haute Cabrière | Pinot Noir Réserve

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Ingredients & Prep

800g	Baby Potatoes <i>rinsed & halved</i>
40ml	NOMU Spanish Rub
2	Onions <i>peeled & finely diced</i>
125ml	BBQ Sauce
200g	Cucumber <i>sliced into half-moons</i>
80g	Radish <i>rinsed & sliced into thin rounds</i>
80ml	Pickling Liquid <i>(60ml White Wine Vinegar & 20ml Maple Syrup)</i>
2	Fresh Chillies <i>deseeded & finely sliced</i>
230g	Outcast Vegan Burger Mix
4	Schoon Burger Buns <i>halved</i>
80g	Green Leaves <i>rinsed & roughly shredded</i>
170ml	That Mayo (Vegan)

From Your Kitchen

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

1. WE LOVE WEDGES Preheat the oven to 200°C. Spread out the halved baby potatoes on a roasting tray in a single layer. Coat in oil, ½ of the Spanish rub, and some seasoning. Roast in the hot oven for 35-40 minutes until crispy on the outside and soft on the inside, shifting halfway.

2. CARAMELISED GOODNESS Place a nonstick pan over a medium heat with a drizzle of oil and a knob of butter (optional). When hot, fry the diced onion for 12-15 minutes until soft and caramelised, shifting occasionally. In the final minute, stir through ½ of the BBQ sauce. Remove from the pan on completion, cover to keep warm, and set aside for serving.

3. PICKLE & PATTY Boil the kettle. Place the sliced cucumber and radish in a bowl. Pour over the pickling liquid and 40ml of warm water. Toss to coat, season, and stir through the sliced chilli to taste. Set aside to pickle until serving, tossing every so often. Place the burger mix in a bowl with a pinch of salt and the remaining Spanish rub to taste. Pour in 340ml of boiling water and mix well to combine (not for longer than about 30 seconds). Cover with a plate and set aside to rehydrate for at least 10 minutes.

4. BURGER TIME When the potatoes have 10 minutes remaining, shape the burger mix into 4 patties of 1cm thick. Return the pan to a medium-high heat with enough oil to cover the base. When hot, fry the patties for 3-4 minutes per side until heated through and crispy. During the final minute, baste with the remaining BBQ sauce. Remove from the pan on completion and set aside until serving.

5. BITS & BOBS Wipe down the pan and return to a medium heat. Spread butter over the cut side of the halved bun or brush with oil. Place cut-side down in the pan and toast for 1-2 minutes until crisp. On completion, transfer to a plate for serving. Toss the shredded green leaves with a drizzle of oil, a splash of pickling liquid, and some seasoning. Drain the remaining pickling liquid from the cucumber and radish.

6. STACK IT UP Smear the mayo on the bun halves. Layer the bottom half with caramelised onion, leaves and the patty. Top with the pickled cucumber and radish. Serve the roast potatoes on the side with any remaining toppings. Mmm!

Nutritional Information

Per 100g

Energy	626kJ
Energy	150Kcal
Protein	3.8g
Carbs	22g
of which sugars	4.5g
Fibre	4g
Fat	4.1g
of which saturated	1g
Sodium	325mg

Allergens

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

Cook
within 1
Day