



# UCOOK

## Pork & Pineapple Burger

with That Mayo & mini potato wedges

It's difficult to beat burger night, especially if you have an unbeatable recipe, Chef! A juicy homemade pork patty is fried until golden perfection, then placed on a toasted bun with crisp lettuce and mayo. Topped with caramelised onion and sweet pineapple for extra yumminess. Completed with crispy potato wedges and mayo for dunking to put an extra 'm' in your 'mmmm'.

---

**Hands-on Time:** 25 minutes

**Overall Time:** 40 minutes

---

**Serves:** 1 Person


---

**Chef:** Megan Bure

---

 Simple & Save

---

 Groote Post Winery | Groote Post Riesling 2022

---

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

## Ingredients & Prep

200g	Baby Potato <i>rinse &amp; cut into mini wedges</i>
1	Onion <i>peel, finely dice ¼ &amp; roughly slice ¾</i>
20g	Pineapple Pieces <i>drain &amp; roughly chop</i>
150g	Pork Mince
20ml	That Mayo (Original)
1	Burger Bun <i>cut in half</i>
20g	Green Leaves <i>rinse &amp; finely shred</i>

## From Your Kitchen

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

**1. MINI WEDGES** Preheat the oven to 200°C. Spread the mini potato wedges on a roasting tray. Coat in oil and season. Roast in the hot oven until crispy, 30-35 minutes (shifting halfway).

**2. SWEET ONIONS** 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). In the last 5 minutes, mix through the chopped pineapple pieces and cook until caramelised. Remove from the pan, season, and cover.

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

**4. MMMAYO** In a small bowl, add water to the mayo in 5ml increments until slightly loosened but spreadable. Season and set aside.

**5. INTO THE FRYING PAN** When the wedges have 10-15 minutes remaining, return the pan to 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.

**6. TOASTED BUNS** Spread butter (optional) or oil over the cut-sides of the burger bun halves. Return the pan, wiped down, to medium heat. When hot, toast the buns, cut-side down, until crispy, 1-2 minutes.

**7. BURGER NIGHT!** Top the bottom bun half with the shredded leaves, the patty, and the caramelised onion & pineapple mixture. Smear ½ the mayo over the top bun half and close up the burger. Side with the roast potato wedges, the remaining mayo for dunking, and any remaining fillings. Yum, Chef!



## Chef's Tip

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

## Nutritional Information

Per 100g

Energy	719kJ
Energy	172kcal
Protein	6.5g
Carbs	17g
of which sugars	3.4g
Fibre	1.1g
Fat	8.2g
of which saturated	2.6g
Sodium	100mg

## Allergens

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

Cook  
within 1  
Day