



# UCOOK

## Classic Beef Wagyu Burger

with potato wedges & honey-mustard  
mayo

Woohoo, it's wagyu beef on the menu today, Chef! A toasted burger bun is layered with a smear of honey-mustard mayo, crunchy leaves, tangy tomato rounds, sweet-sour gherkin & caramelised onion with, last but definitely not least, a browned but juicy beef wagyu burger patty. Sided with crispy wedges.

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**Hands-on Time:** 15 minutes

**Overall Time:** 40 minutes

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**Serves:** 1 Person


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**Chef:** Megan Bure

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 Fan Faves

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 Delheim Wines | Delheim Shiraz/Cabernet  
Sauvignon

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## Ingredients & Prep

|      |   |
|------|---|
| 200g | Potato<br><i>rinsed &amp; cut into wedges</i>         |
| 1    | Onion<br><i>½ peeled &amp; finely sliced</i>          |
| 1    | Free-range Beef Wagyu<br>Patty                        |
| 1    | Burger Bun<br><i>cut in half</i>                      |
| 50ml | Honey Mustard Mayo                                    |
| 20g  | Salad Leaves<br><i>rinsed &amp; roughly shredded</i>  |
| 1    | Tomato<br><i>rinsed &amp; sliced into thin rounds</i> |
| 25g  | Gherkins<br><i>drained &amp; sliced into rounds</i>   |

## From Your Kitchen

Oil (cooking, olive or coconut)  
Salt & Pepper  
Water  
Sugar/Sweetener/Honey  
Butter (optional)

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

**2. CARAMELISED ONION** 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). At the halfway mark, add a sweetener. Remove from the pan, season, and cover.

**3. PERFECT PATTIES** Return the pan to medium-high heat with a drizzle of oil. When hot, fry the patty until browned and cooked to your preference, 3-4 minutes per side. Remove from the pan and season.

**4. TOASTED BUNS** Halve the burger bun, and spread butter or oil over the cut-side. Place a pan over medium heat. When hot, toast the bun, cut-side down, until golden, 1-2 minutes.

**5. A-GRADE BURGER** Place the burger bun, cut-side up, on a plate. Smear some mayo on the bun and top with the shredded leaves, the tomato rounds, the gherkin rounds, the patty, and the caramelised onions. Close with the other bun half. Serve the roasted potato wedges alongside. Serve any remaining mayo on the side for dunking.

## Nutritional Information

Per 100g

|                    |         |
|--------------------|---------|
| Energy             | 635kJ   |
| Energy             | 152kcal |
| Protein            | 5.5g    |
| Carbs              | 13g     |
| of which sugars    | 2.6g    |
| Fibre              | 1.3g    |
| Fat                | 8.1g    |
| of which saturated | 2.4g    |
| Sodium             | 123mg   |

## Allergens

Gluten, Allium, Sesame, Wheat,  
Sulphites

Cook  
within 3  
Days