



# UCOOK

## Gourmet Beef Sliders

with potato wedges & roasted garlic mayo

Juicy, homemade beef patties are nestled in pillowy slider buns, and accompanied by all the classics: caramelised onion, gherkin rounds, and melty mozzarella cheese. Served alongside crispy potato wedges. The real star? Roasted garlic mayo — bringing the zing! It's a party on a plate, and your taste buds are invited to the tastiest shindig in town!

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**Hands-on Time:** 35 minutes

**Overall Time:** 45 minutes

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**Serves:** 4 People

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**Chef:** Megan Bure

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 Fan Faves

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 Strandveld | Syrah

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## Ingredients & Prep

800g	Potato <i>rinsed &amp; cut into wedges</i>
2	Onions <i>peeled, ¼ finely diced &amp; ¾ roughly sliced</i>
600g	Free-range Beef Mince
20ml	NOMU Italian Rub
160g	Mozzarella Cheese <i>cut into thin slices</i>
12	Slider Buns <i>halved</i>
80g	Salad Leaves <i>rinsed &amp; finely shredded</i>
100g	Gherkins <i>drained &amp; cut into thin rounds</i>
100ml	Roasted Garlic Mayo

## From Your Kitchen

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

**1. ON A WEDGE** Preheat the oven to 200°C. Spread the potato wedges on a roasting tray. Coat in oil and seasoning. Roast in the hot oven until crispy, 35-40 minutes (shifting halfway).

**2. CARMELISED 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, 12-15 minutes (shifting occasionally). At the halfway mark, add a sweetener. Remove from the pan, season, and cover.

**3. MINI PATTIES** In a bowl, combine the mince, the diced onion (to taste), the NOMU rub, and seasoning. Wet your hands slightly and shape the mince mixture into 12 mini patties, about 1cm thick. Set aside.

**4. FRY & MELT** Return the pan to medium-high heat with a drizzle of oil. When hot, fry the patties until browned and cooked to your preference, 2-4 minutes per side. In the final minute, top the patties with the cheese slices and cover to melt. Remove from the pan and season.

**5. FINAL TOUCHES** Spread butter (optional) or oil over the cut-side of the halved buns. Return the pan, wiped down, to medium heat. When hot, toast the buns cut-side down until golden, 1-2 minutes.

**6. STACK 'EM & ATTACK 'EM** Plate up the toasted slider buns and top with the shredded leaves, the cheese-covered burger patties, the caramelised onion, and the gherkin slices. Smear the top bun halves with the mayo and then close them up. Side with the potato wedges and the remaining mayo on the side for dunking. Delish work, Chef!



## Chef's Tip

Air fryer method: Coat the potato wedges in oil and seasoning. Air fry at 180°C until crispy, 25-30 minutes (shifting halfway). In the final 5 minutes, increase to 200°C.

## Nutritional Information

Per 100g

Energy	606kJ
Energy	145kcal
Protein	7.2g
Carbs	16g
of which sugars	2.1g
Fibre	1.4g
Fat	5.5g
of which saturated	2.3g
Sodium	144mg

## Allergens

Gluten, Allium, Sesame, Wheat,  
Sulphites

Cook  
within 3  
Days