



UCOOK

Banh Mi-style Beef Burger

with fries & a sweet sriracha mayo

This delicious beef burger is inspired by Vietnamese Banh Mi, making it fresh yet spicy & packed with umami flavours! Served with lime-pickled cucumber & red onion, potato fries, and a sweet sriracha kewpie mayo.

Hands-on Time: 25 minutes

Overall Time: 40 minutes

Serves: 1 Person

Chef: Rhea Hsu

Adventurous Foodie

Creation Wines | Creation Syrah Grenache

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Ingredients & Prep

200g	Potato <i>rinse, peel (optional) & slice into 1cm thick fries</i>
1	Onion <i>peel, thinly slice ¼ & roughly slice ¾</i>
15g	Fresh Ginger <i>peel & grate</i>
1	Lime <i>zest & cut into wedges</i>
3g	Fresh Coriander <i>rinse, pick & roughly chop</i>
100g	Cucumber <i>rinse & peel into ribbons</i>
60ml	Kewpie Mayo
25ml	Sweet Sriracha <i>(10ml Sweet Indo Soy Sauce & 15ml Sriracha Sauce)</i>
150g	Free-range Beef Mince
1	Burger Bun
20g	Salad Leaves <i>rinse</i>

From Your Kitchen

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

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

2. CARAMELISED ONIONS Place a pan over medium heat with a drizzle of oil and a knob of butter (optional). When hot, fry the roughly sliced onion until caramelised, 8-10 minutes (shifting occasionally). At the halfway mark, add a sweetener (to taste). In the final 1-2 minutes, add the grated ginger and fry until fragrant. Remove from the pan, season, and cover.

3. SOME PREP In a bowl, combine a squeeze of the lime juice (to taste), 1 tsp of sweetener, 1 tbsp of water, the lime zest (to taste), ½ the chopped coriander, and seasoning. Toss through the cucumber ribbons and set aside in the fridge. In a separate bowl, combine the kewpie mayo and the sweet sriracha (to taste). Set aside for serving.

4. PATTY In a bowl, season the beef mince. Wet your hands slightly to prevent the mince from sticking to them and shape into a 2cm thick patty (don't worry if it is a bit wet!). Return the pan, wiped down, 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.

5. TOASTED BUN Halve the burger bun and spread butter (optional) 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.

6. ASSEMBLE! Top the bottom half of the burger bun with the rinsed salad leaves and the patty. Add the caramelised ginger onions, drizzle over the sweet sriracha mayo (to taste), and top with the limey cucumber and the remaining coriander. Serve the thinly sliced onions, any remaining cucumber, and the salad leaves on the side with the fries and any remaining sriracha mayo for dipping. Enjoy, Chef!



Chef's Tip

Air fryer method: Coat the dried potato fries in oil and season. Air fry at 180°C until crispy, 30-35 minutes (shifting halfway).

Nutritional Information

Per 100g

Energy	649kJ
Energy	155kcal
Protein	4.9g
Carbs	13g
of which sugars	2.8g
Fibre	1.4g
Fat	4.3g
of which saturated	1.4g
Sodium	118mg

Allergens

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

Eat
Within
3 Days