



# UCOOK

## Smashed Beef Burger Tacos

with a tomato, spring onion & gherkin salsa

What do you get when you combine a foodie trend with a food-fusion recipe? This recipe, Chef! Impress with a smashed burger patty turned into a taco, topped with oozy melted cheese and drizzled with a South African-inspired taco sauce. Side with a tomato, coriander, piquanté peppers, and gherkins salsa.

**Hands-on Time:** 35 minutes

**Overall Time:** 35 minutes

**Serves:** 4 People

**Chef:** Suné van Zyl

 Quick & Easy

 Stettyn Wines | Stettyn Family Range Cabernet Sauvignon 2021

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## Ingredients & Prep

|         |  |
|---------|--|
| 80g     | Green Leaves   |
| 2       | Tomatoes   |
| 2       | Spring Onions  |
| 10g     | Fresh Coriander  |
| 40g     | Gherkins   |
| 40g     | Piquanté Peppers   |
| 40g     | Almonds  |
| 2 units | Plain Tangy Mayo   |
| 80ml    | Taco Sauce<br><i>(40ml Tomato Sauce, 20ml Worcestershire Sauce &amp; 20ml Dijon Mustard)</i> |
| 4       | Free-range Beef Burger Patties   |
| 8       | Wheat Flour Tortillas  |
| 160g    | Grated Mozzarella & Cheddar Cheese   |

## From Your Kitchen

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

**1. CHOP-CHOP** Rinse the green leaves, the tomatoes, the spring onions, and the coriander. Finely shred the green leaves. Roughly dice the tomatoes. Trim and roughly slice the spring onions. Pick and roughly chop the coriander. Drain the gherkins and the piquanté peppers. Finely chop the gherkins. Roughly chop the almonds. Set all aside separately.

**2. ALL THE ALMONDS** Place the chopped almonds in a pan over medium heat. Toast until golden brown, 2-4 minutes (shifting occasionally). Remove from the pan and set aside.

**3. CREAMY TACO SAUCE** In a bowl, combine the mayo with the taco sauce, a sweetener, a drizzle of oil, and seasoning. Set aside.

**4. TACO MEATBALLS** To a bowl, add the burger patties and season. Break up the patties and mix to combine. Divide the mince mixture into 8 small meatballs. Lay the tortillas out and press a meatball onto each one in a thin layer.

**5. CHEESY MEATBALLS** Place a pan (with a lid) over medium-high heat with a drizzle of oil. When hot, fry the tortillas, meat-side down, until browned and cooked through, 1-2 minutes. Flip and remove from the heat. Scatter over the grated cheese. Cover to melt, 30 seconds - 1 minute. You may need to do this in batches. Remove from the pan and set aside.

**6. LET'S SALSA** In a bowl, combine the diced tomato, the sliced spring onion, ½ the chopped coriander, the drained piquanté peppers, the diced gherkins, a drizzle of olive oil, and seasoning. Set aside.

**7. TAKE A PIC AND SHARE** Plate up the tacos and top with the shredded leaves and the zingy tomato salsa. Drizzle over the taco sauce. Garnish with the toasted almonds and the remaining coriander. Fold up and dig in!



## Chef's Tip

If frying in batches, keep the completed tacos in the oven on a low heat until you are done to avoid soggy tortillas.

## Nutritional Information

Per 100g

|                    |         |
|--------------------|---------|
| Energy             | 869kj   |
| Energy             | 208kcal |
| Protein            | 7.5g    |
| Carbs              | 10g     |
| of which sugars    | 2.4g    |
| Fibre              | 1.7g    |
| Fat                | 14.7g   |
| of which saturated | 4g      |
| Sodium             | 249mg   |

## Allergens

Egg, Gluten, Allium, Wheat, Sulphites,  
Tree Nuts, Cow's Milk

Cook  
within 2  
Days