



UCOOK

Classic Cheese Burger

with **BBQ sauce & roasted potatoes**

This is, without question, the ultimate cheeseburger! An artisanal bun encases a juicy wagyu patty glazed in sweet BBQ sauce, creamy That Mayo, cheddar cheese slices, tomato, green leaves and gherkins. Sided with roasted potato chunks, what more do you need?

Hands-On Time: 10 minutes

Overall Time: 25 minutes

Serves: 1 Person

Chef: Ella Nasser

 Quick & Easy

 Boschendal | 1685 Merlot

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Ingredients & Prep

250g	Potato Chunks <i>cut into bite-sized pieces</i>
1	Tomato
25g	Gherkins
20g	Green Leaves
1	Burger Bun
1	South African Wagyu Patty
50ml	Blackstrap Molasses BBQ Sauce
1 slice	Cheddar Cheese
45ml	That Mayo (Original)

From Your Kitchen

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

1. ROASTED CHUNKS Preheat the oven to 200°C. Place the potato pieces on a roasting tray, coat in oil, and season. Roast in the hot oven for 25-30 minutes until cooked through and crisping up, shifting halfway.

2. PREP Rinse the tomato and slice into rounds. Drain and thinly slice the gherkins. Rinse the green leaves and roughly shred.

3. TOASTY BUN Halve the burger bun and spread butter over the cut-side or brush with oil. Place a pan over a medium heat. When hot, place the halved bun, cut-side down, in the pan and toast for 1-2 minutes until crisp. On completion, transfer to a plate for serving.

4. WONDROUS WAGYU Return the pan, wiped down if necessary, to a medium-high heat with a drizzle of oil. When hot, fry the patty for 3-4 minutes per side until browned and cooked through (this time frame will yield a medium-rare result). In the final 1-2 minutes, baste the patty with the BBQ sauce and top the patty with the cheese slice. On completion, the cheese should be melted. Cover the pan with a lid if the cheese doesn't melt. Remove from the pan on completion and set aside to rest for a few minutes before serving.

5. BURGER NIGHT! Smear ½ the mayo on the bottom bun half. Top with the shredded leaves, the tomato rounds, the BBQ patty, and the sliced gherkins. Close up with the other bun half. Serve the roast potatoes on the side with the remaining mayo for dunking... Mmm!

Nutritional Information

Per 100g

Energy	681kJ
Energy	163Kcal
Protein	5.7g
Carbs	15g
of which sugars	2.7g
Fibre	1.6g
Fat	8.6g
of which saturated	2.9g
Sodium	174mg

Allergens

Egg, Gluten, Dairy, Allium, Sesame, Wheat, Sulphites

Cook
within 3
Days