



# UCOOK

## Savanna's Jalapeño Burger

with a charcoal bun, caramelised onion & bacon

Ready for a flavour fiesta? This Mexican-inspired burger marries creamy, spicy & sweet. Try layers of caramelised onions and guacamole on top of a juicy burger patty. Stuff all that deliciousness between a toasted charcoal burger bun and serve with a side of charred corn on the cob. Let the party begin!

---

**Hands-on Time:** 25 minutes

**Overall Time:** 35 minutes

---

**Serves:** 1 Person

---

**Chef:** Savanna

---

Adventurous Foodie

---

 Sijnn Wines | Sijnn Saignée 2018

---

Loved the dish? Let us know. Join the UCOOK community. Share your creations + tag us @ucooksa #lovingucook

## Ingredients & Prep

2 strips	Streaky Pork Bacon
1	Onion <i>½ peeled &amp; finely sliced</i>
2,5ml	NOMU Chipotle Flakes
1	Corn On The Cob <i>silks removed</i>
1	Free-range Beef Burger Patty
40g	Guacamole
50ml	Sour Cream
10g	Sliced Pickled Jalapeños <i>drained &amp; roughly chopped</i>
20g	Salad Leaves <i>rinsed</i>
50g	Cucumber <i>rinsed &amp; cut into matchsticks</i>
1	Charcoal Burger Bun

## From Your Kitchen

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

**1. CRISPY BACON** Place a pan over medium-high heat. When hot, fry the bacon strips until browned and crispy, 1-2 minutes per side. Remove from the pan, drain on paper towel, and roughly chop.

**2. CARMELISATION STATION** Return the pan to medium heat with a drizzle of oil and a knob of butter (optional). When hot, fry the sliced onion until caramelised, 7-8 minutes (shifting occasionally). At the halfway mark, add a sweetener. In the final 1-2 minutes, add the chopped bacon and the NOMU chipotle flakes (to taste). Remove from the pan, season, and cover.

**3. CORN ON THE COB** Place a pan (with a lid) over medium heat with enough water to cover the base. Add the corn and bring to a simmer. Once simmering, cover and cook until all the water has evaporated, 8-10 minutes. Remove the lid and add a knob of butter. Fry until lightly charred, 3-4 minutes (turning they colour). Remove from the pan and set aside.

**4. BURGER PATTY** Place a pan over 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. GUAC & SALAD** In a bowl, combine the guacamole, the sour cream, the chopped jalapeños (to taste), and seasoning. In a separate bowl, toss together the rinsed salad leaves, the cucumber matchsticks, and a drizzle of olive oil. Set aside for serving.

**6. CHARCOAL BUN** 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.

**7. MEXICAN FEAST** Top the burger bun with the caramelised onion, the patty, and ½ of the guacamole. Side with the corn on the cob, the fresh salad, and the remaining guacamole. Sprinkle any remaining onions over the salad. Dig in, Chef!

## Nutritional Information

Per 100g

Energy	729kJ
Energy	175kcal
Protein	6.9g
Carbs	13g
of which sugars	3.3g
Fibre	1.2g
Fat	10.5g
of which saturated	4g
Sodium	126mg

## Allergens

Gluten, Dairy, Allium, Wheat, Sulphites

Cook  
within 2  
Days