

INGREDIENTS

2–4 buns

400g Wagyu beef mince, shaped into patties

4–6 slices of cheese

McClure's pickles, to taste

Coleslaw

Mustard

Kewpee mayonnaise

Red onion slices (optional)

Kumara (sweet potato) for fries

Olive oil or spray oil

INSTRUCTIONS

- 1) Preheat air fryer to 200°C.
- 2) Shape the Wagyu mince into patties.
- 3) Cook 20 mins, flip halfway.
- 4) Drizzle oil on patties mid-cook.
- 5) Add cheese near end to melt.
- 6) Lightly toast buns (optional).
- 7) Spread mustard on bottom bun.
- 8) Add slaw over mustard.
- 9) Top with patty, pickles, onion.
- 10) Add mayo to top bun, assemble.



Wagyu Burgers with Kumara Fries



2 servings



15 Minutes

Juicy Wagyu burgers with melted cheese and tangy pickles pair perfectly with crispy, seasoned air fryer kumara fries for a satisfying, flavor-packed meal that's easy to make and enjoy anytime. Enjoy!

INGREDIENTS

2 kumara (peeled)

2 tsp olive oil

½ tsp salt

¼ tsp garlic powder

¼ tsp paprika

Black pepper, to taste

INSTRUCTIONS

1) Preheat the air fryer to 190°C

2) Peel the kumara and slice into even sticks about 1 cm thick.

3) Place the kumara sticks in a large bowl and toss with olive oil, salt, garlic powder, paprika, and black pepper until evenly coated.

4) Cook the kumara fries in 2 or 3 batches to avoid overcrowding the air fryer basket.

5) Air fry for about 10–12 minutes, shaking or turning halfway through cooking for even crispiness. (Cooking time may vary depending on your air fryer model).

6) Serve immediately for the best crunch.

Kumara Fries



2 servings



15 Minutes

Crispy, flavorful kumara fries made easy and healthy in the air fryer.

