

Hawaiian Style Poke Burger

Total time **25 mins** 15 mins preparation time 10 mins cooking time

INGREDIENTS

4 portion(s)

750 g	minced beef
6 tbsp	<u>Kikkoman Sauce for Poke Bowl</u>
1 tbsp	vegetable oil
4	pineapple rings
4	sesame seed burger buns
1	head romaine lettuce, cored and shredded
1	small red onion, sliced
1	beef tomato cut into 4 slices

PREPARATION

Step 1

Mix the beef mince with 2 tbsp of the Poke Sauce, a little salt and pepper and form into 4 patties. Heat the oil in a large non-stick frying pan over a medium heat and cook the burgers for 3 – 4 minutes on each side, then add the rest of the poke sauce and cook for another couple of minutes to coat the burgers.

Step 2

Meanwhile, heat a griddle pan and cook the pineapple rings for a couple of minutes on each side until char marks appear. Toast the cut sides of the burger buns if liked.

Step 3

Make up the burgers; put a handful of lettuce leaves on the base bun, top with tomato, followed by the burger and any sauce from the pan, then add the onion and pineapple. Sandwich with the top bun and serve with fries.