

# **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	Kikkoman Sauce for Poke
	Bowl
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.