



Vietnamese Banh Mi Burger with Sriracha Mayo

Inspired by the Vietnamese banh mi sandwich, this burger features Asian inspired grilled patty, crisp Asian slaw, spicy Sriracha mayonnaise and fresh cilantro and mint to cool the heat.

Prep Time: 20 minutes

Cook Time: 12 minutes

Ingredients

Asian Slaw:

- 1 package (12 oz/340 g) shredded Asian slaw
- 2 tbsp (30 ml) thinly sliced jalapeño pepper (half-moon slices)
- 2 tbsp (30 ml) lime juice
- 1 tbsp (15 ml) **Thai Kitchen® Premium Fish Sauce**

Sriracha Mayonnaise:

- 1/4 cup (50 ml) mayonnaise
- 2 tsp (10 ml) Sriracha hot chili sauce

Burgers:

- 1 lb (500 g) extra lean ground beef
- 1 1/2 tbsp (22 ml) **Club House La Grille Limited Edition Asian Inspired BBQ Seasoning**
- 4 ciabatta rolls
- 3 tbsp (45 ml) chopped fresh cilantro leaves
- 2 tbsp (30 ml) chopped fresh mint leaves

Preparation

1. For the Asian Slaw, mix all ingredients in medium bowl until well blended. Let stand 30 minutes to blend flavours.
2. For the Sriracha Mayonnaise, mix mayonnaise and Sriracha in small bowl until well blended. Cover. Refrigerate until ready to serve.
3. For the Burgers, mix ground beef and seasonings until well blended. Shape into 4 patties. Grill over medium heat 4 to 6 minutes per side or until burgers are cooked through (internal temperature of 160°F/71°C). Toast rolls on the grill, open-side down, about 30 seconds.
4. Serve burgers on rolls topped with Asian Slaw, cilantro and mint. Serve with Sriracha Mayonnaise.

Makes 4 servings.

Substitution Tip: If shredded Asian slaw is unavailable, substitute 4 cups (1 L) shredded Napa cabbage and 1/2 cup (125 ml) each shredded carrots and thinly sliced celery. Or use shredded coleslaw.

Nutrition Information Per Serving: 520 Calories, Fat 16g, Saturated Fat 4.5g, Protein 38g, Carbohydrates 59g, Cholesterol 65mg, Sodium 1320mg, Fibre 5g