



Banh Mi Burger

Ingredients Needed for Banh Mi Burgers

- 1 package Aunt Millie's Hearth Classic Sesame Hamburger Buns
- 1 pound ground beef
- 4 tablespoons soy sauce
- 2 tablespoons sugar
- 1 tablespoon sesame seeds
- 1 tablespoon vegetable oil
- 3 tablespoons chopped green onions
- 1 tablespoon minced garlic
- ¼ teaspoon black pepper
- Coleslaw mix (optional)



Directions | Yield: 4 servings of Banh Mi Burgers

1. Preheat the grill to medium-high heat.
2. Gently combine ground beef, all ingredients, and shape into 4 patties.
3. Grill patties for 6-8 minutes on each side. Thermometer should register 165°F.
4. Remove burgers from the grill and place on hamburger buns. Top with desired amount of coleslaw mix.
5. Serve and enjoy your Banh Mi Burger!

