KIKKOMAN

Asian burger with fresh cucumber salad

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

INGREDIENTS

4 portion(s)

4	brioche buns
400 g	minced beef
2 tbsp	Kikkoman Naturally Brewed Soy Sauce
	Oil
	Pepper
1	portion of fresh cucumber salad
2	avocados
	A little green salad
	Kikkoman Sesame Sauce
4 tbsp	mayonnaise

PREPARATION

Step 1

4 brioche buns - **400 g** minced beef - **2 tbsp** Kikkoman Naturally Brewed Soy Sauce - Oil - Pepper

Cook the patties first: Divide the meat into four portions and shape them into burger patties with a hole in the center. Add soy sauce to both sides and season with pepper to taste. Cook in a hot pan with a little oil.

Step 2

4 brioche buns - **4 tbsp** Mayonnaise - Kikkoman Sesame Sauce - A little green salad - **2** avocados - **1** portion of fresh cucumber salad

Toast or warm the buns in the oven, then assemble them with mayonnaise, Kikkoman® sesame sauce, salad, patty, avocado, and fresh cucumber salad. Serve immediately!