KIKKOMAN

Classic burger

Total time **30 mins** **30 mins** preparation time

Nutritional facts (per portion):
2,021 kJ / 483 kcal

Fat: **26.1 g** Protein: **20.2 g**
Carbohydrates: **43.2 g**

INGREDIENTS

4 portion(s)

1 tbsp	vegetable oil
4	good quality quarterpound beef burgers
4	sesame seed burger buns, halved and cut sides toasted
8 tbsp	Kikkoman Teriyaki Sauce with Toasted Sesame
4	slices cheddar cheese
	little gem leaves
0.5	red onion, sliced into thin rings
1	beef tomato, sliced

PREPARATION

Step 1

Heat the oil in a non-stick frying pan and cook the burgers over a medium heat for 3 – 4 minutes on each side. Turn down the heat a little and add the Kikkoman Teriyaki Sauce to the pan, cook for another couple of minutes, turning the burgers to glaze in the sauce. Add a slice of cheese to each burger, and allow the cheese to melt.

Step 2

Top the base of the toasted buns with a few little gem leaves, then add the onions and tomato and then add the cheese covered burger, finish with a spoonful of the warm leftover teriyaki sauce and top with the bun.