

Honey Sriracha Burger

INGREDIENTS:

- 10 ea 80/20 burger patties (4oz)
- 10 ea Burger Buns
- ¼ cup + 2.5 Tbsp Honey
- ¼ cup + 1 Tbsp Teriyaki Sauce
- ¼ cup + 1 Tbsp Sriracha Sauce
- ¾ cup Green Cabbage, shredded
- 2 & 1/2 Tbsp Red cabbage, chopped
- 2 & 1/2 Tbsp Carrots, chopped
- ¾ cup + 2 & 1/2 Tbsp Fresh Cilantro, chopped
- ½ cup + 1 Tbsp Red Bell pepper, chopped
- 2 & 1/2 Tbsp Sesame oil
- 2 & 1/2 Tbsp Rice Vinegar

INSTRUCTIONS:

PREPARE THE ASIAN SLAW: 1. In a large mixing bowl, combine rice vinegar and sesame oil. Whisk until well mixed. 2. Add the shredded green cabbage, chopped red cabbage, carrots, cilantro, and red bell peppers to the bowl. Stir until the vegetables are well coated with the dressing. 3. Cover and refrigerate until serving. **PREPARE THE SRIRACHA HONEY SAUCE:** 4. In a large mixing bowl, combine the Sriracha sauce, honey, and teriyaki glaze. Heat on the stovetop and keep warm for assembly. **COOK THE BURGERS:** 5. Preheat oven to 350°F. 6. Place the 4 oz burger patties on a baking sheet and cook in the oven for 20-25 minutes, or until the internal temperature reaches 160°F. 7. Warm the hamburger buns in a hot holding cabinet for 10 minutes prior to service. **ASSEMBLE THE BURGERS:** 8. Place each cooked patty on the bottom half of a hamburger bun. 9. Top each patty with 1 oz of the Sriracha Honey Sauce. 10. Add ½ cup of the prepared Asian slaw on top of the sauce. 11. Place the top half of the bun on the slaw and serve.



20 minutes



30-40 minutes



10 Servings

Team: PCSB Food and Nutrition Chef

PCSB Food and Nutrition Jr. Chef Showcase

