



**PREP TIME : 10 MIN**

**COOK TIME : 20 MIN**

**SERVES : 6**

## ***Ingredients :***

- ***1 1/2 lb (700 gr) ground beef***
- ***1/2 cup (125 mL) VH<sup>®</sup> Pad Thai Sauce***
- ***1/2 cup (125 mL) breadcrumbs***
- ***1 egg***
- ***1/2 cup (125 mL) finely chopped green onions***
- ***1 tsp (5 mL) salt***
- ***18 thin slices English cucumber***
- ***1/2 cup (125 mL) alfalfa sprouts***
- ***Peanut sauce (recipe follows)***

## ***Peanut Sauce***

- ***1/2 cup (125 mL) VH<sup>®</sup> Pad Thai Sauce***
- ***2 tbsp (30 mL) smooth peanut butter***
- ***2 tsp (10 mL) VH<sup>®</sup> Soya Sauce***

## ***Directions :***

1. ***In a large bowl mix together ground beef, VH<sup>®</sup> Pad Thai Sauce, breadcrumbs, egg, green onions and salt.***



# Pad Thai Burgers with Peanut Sauce

- 2. Form into six patties and heat grill over medium-high heat.*
- 3. Grill until patties are cooked through, about 10 minutes on each side.*
- 4. Garnish with cucumber, sprouts, peanut sauce and serve.*

## *Peanut Sauce*

- 1. Stir together VH® Soya Sauce and peanut butter until well blended.*
- 2. Stir in VH® Pad Thai Sauce until combined.*

## *Tips:*

- This burger is also great with traditional toppings, such as tomatoes and cheese.*
- The peanut sauce is great for chicken and beef satays or the VH® Sweet Thai Chili Chicken Skewers.*

*Try this twist on the classic burger and bring a bit of excitement to the dinner table.*