



Asian Chicken Burgers with Pineapple Mayonnaise



PREP TIME : 25 MIN

COOK TIME : 10 MIN

SERVES : 6

Ingredients :

- **1 1/2 lb ground chicken**
- **1/4 cup finely chopped green onions**
- **1 egg**
- **1 1/4 cup bread crumbs**
- **1 cup VH® Teriyaki Cooking Sauce**
- **2 tbsp VH® Soya Sauce**
- **PAM® Cooking Spray**
- **buns**
- **iceberg lettuce**
- **1/2 cup VH® Pineapple Cooking Sauce**
- **1/2 cup mayonnaise**
- **1 tbsp finely chopped cilantro**

Directions :

- 1. In a large bowl stir together ground chicken, green onions, egg, breadcrumbs, VH® Teriyaki Cooking Sauce and VH® Soya Sauce until well combined. Using wet hands form mixture into six patties, place in refrigerator for 20 minutes to firm up.**
- 2. In a small bowl stir together VH® Pineapple Cooking Sauce, mayonnaise and cilantro, set aside.**



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- 3. Spray grill with PAM[®] Cooking Spray, heat to medium-high. Gently place burgers on grill and cook until cooked through, about 5 minutes on each side. Spray cooking spray on spatula and remove from grill.*
- 4. Place cooked burgers on buns and garnish with lettuce and pineapple mayonnaise.*

These moist and flavourful chicken burgers are quick to prepare and will soon become a family favourite, the pineapple mayo gives a great exotic twist.