

# Banh Mi Burger

Yield: 6 min  
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-banh-mi-burger-recipe>

## Ingredients:

- 1 1/2 cups carrots cut as matchsticks, you can buy these as matchsticks or cut them yourself
- 3 jalapenos sliced
- 1 1/2 cups seasoned rice vinegar
- 1 cup mayonnaise
- 2 teaspoons Sriracha
- 4 teaspoons garlic paste chile
- 2 teaspoons fresh lime juice
- 2 teaspoons fish sauce
- 6 Johnsonville® Mild Italian Sausage Patties
- 6 buns white bread, good quality
- toasted sesame oil
- 1 1/2 cups sliced cucumber thinly
- 3/4 cup cilantro leaves fresh
- 3/4 cup fresh mint leaves

## Nutrition:

1. Calories: 270 calories
2. Carbohydrate: 30 grams
3. Cholesterol: 10 milligrams
4. Fat: 15 grams
5. Fiber: 2 grams
6. Protein: 5 grams
7. SaturatedFat: 2.5 grams
8. Sodium: 630 milligrams
9. Sugar: 7 grams

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