

# Banh Mi Burgers

Yield: 4 min  
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-burgers-recipe>

## Ingredients:

- 1 pound ground pork
- 1 tablespoon garlic grated
- 1 tablespoon ginger grated
- 2 green onions sliced
- 1 handful cilantro chopped
- 1 tablespoon fish sauce
- 1 tablespoon sauce cramel, see below
- 1 teaspoon lime zest
- 1 birds eye chili sliced
- 1/4 cup caramel sauce see below
- 4 buns
- 1/2 cup pickled carrots and daikon radish
- 12 slices cucumber
- 2 jalapeno peppers thinly sliced
- cilantro to taste
- 4 tablespoons mayonnaise
- 1/4 cup sugar
- 2 water tablepoons
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- 2 tablespoons fish sauce
- 1 lime juice
- 1 birds eye chili sliced
- 1 clove garlic chopped
- 1 shallot finely diced
- 2 teaspoons cornstarch
- 1 tablespoon water

## Nutrition:

1. Calories: 600 calories

2. Carbohydrate: 59 grams
3. Cholesterol: 85 milligrams
4. Fat: 31 grams
5. Fiber: 3 grams
6. Protein: 26 grams
7. SaturatedFat: 10 grams
8. Sodium: 1510 milligrams
9. Sugar: 18 grams

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