



Ginger Garlic Burgers with Sriracha Broccoli Slaw

entrees

source Sarahfragoso.com

INGREDIENTS

- 2 lbs ground beef
- 1 small yellow onion, diced
- 2 garlic cloves, minced
- 1 -2 tablespoon extra virgin olive oil
- 2 tablespoons soy sauce
- 1 teaspoon freshly grated ginger
- 2 tablespoons minced cilantro, leaves and stems
- 1 teaspoon Sriracha
- 1 tablespoon honey
- Pinch of sea salt

*Optional toppings – cucumber slices, cilantro leaves, more Sriracha and the following slaw recipe.

- 3 cups broccoli slaw
- ¼ - ½ cup mayonnaise
- 1 tablespoon rice vinegar or to taste
- 1 teaspoon Sriracha or to taste
- 1 teaspoon honey
- Sea salt and black pepper to taste

DIRECTIONS

In a small skillet, heat the olive oil over medium heat and sauté the onions until translucent.

Add the garlic and a healthy pinch of sea salt and sauté with the onions until the garlic is fragrant (don't burn it, just cook it until that yummy garlicky smell hits your nose).

Set the onion/garlic mixture aside to cool.

In a medium sized bowl add the remaining burger mixture, add the cooled onions and garlic, and mix together with your hands.

Form into 7-8 patties, about an inch to an inch and a half thick and now it's time to cook these bad boys!

Heat your grill pan or BBQ to medium high and once it's hot enough for your meat to sizzle, place the burgers on the grill pan or BBQ.

For medium burgers cook for 3-5 minutes each side, depending on how hot your grill is.

Do not EVER smash your burgers while cooking – this will release all the yummy juices and leave you with a flavorless, dry,