



# Grilled Hawaiian Teriyaki Burgers

## INGREDIENTS:

- 1 pound ground beef
- 1/2 cup teriyaki sauce, divided
- 1/4 cup panko breadcrumbs
- 3 tablespoons canola oil
- 4 1/2" pineapple round sliced
- 4 1/2" red onion slices
- 4 slices cheddar or pepper jack cheese
- Lettuce leaves, for topping
- 4 hamburger buns, toasted
- Salt and Pepper, to taste

## INSTRUCTIONS

1. Preheat grill to 450 degrees F.
2. In a large bowl, combine the ground beef, 1/4 cup of teriyaki sauce, panko breadcrumbs, salt and pepper. Form into 4 patties.
3. Brush oil on both sides of the pineapple and red onion slices. Sprinkle with salt and pepper.
4. Place burger patties, pineapple and onion sliced on the grill. Grill burgers, pineapple and onion for 5 minutes per side or until desired doneness for the burger. One minute before burgers are done, add a cheese slice.
5. To serve, divide burger patties, pineapple slices, onion slices and lettuce on each hamburger bun bottom. Divide and spread the remaining 1/4 cup of teriyaki sauce on the inside of the top bun. Place top bun on top of burger. Serve immediately.