

Wafu Teriyaki Hamburger

Sauce	Cook Time	Category
Kikkoman Teriyaki Marinade Original Flavour	15 mins	Main



Ingredients

For 2 portion(s)

- Minced Beef Meat 300g
- Chopped Onion 250g
- Egg 1 piece
- Panko (Bread crumb) 1 cup
- Milk 5 tablespoons
- Vegetable oil (for sauteing) 2 tablespoons
- Salt As you like
- Pepper As you like
- **KIKKOMAN Teriyaki Marinade Original Flavour** 5 tablespoons

Method

1. Stir-fly the chopped onions in pan till fragrant, then stir in the panko and the milk.
2. Mix the egg, the minced meat to (1).
3. Shape the minced meat into a hamburger.
4. Grill hamburger meat untill cooked.
5. Add KIKKOMAN Teriyaki Marinade Original Flavour and simmer for 1 min after boiling us the sauce and serve.