



**T & A M F O U R**  
FOOD SERVICE



## **Korean Kimchi Burger**

Yield: 10 servings

### *Ingredients:*

40 each Seedless Cucumbers Slices  
1/4 cup HEINZ VINEGAR- APN# 6003743  
2 tablespoons Vegetable Oil 1 tablespoon Sugar  
1/2 teaspoon Salt  
1 cup HEINZ KETCHUP - APN# 6002364  
1 1/2 tablespoons Gochujang Paste 1/3 cup Sweet Chili Sauce  
3 3/4 pounds Ground Beef 10 each Rolls, toasted  
2 1/2 cups Kimchi, chopped 3/4 cup Cilantro

### *Directions:*

1. At least 1 hour before service, toss the cucumber slices with the vinegar, oil, sugar, salt and pepper. Refrigerate until assembly.
2. Mix together the ketchup, gochujang paste and sweet chili sauce. Hold for service.
3. Form the ground beef into 6 ounce patties and cook over medium heat until desired doneness.
4. Assemble each burger by topping the bottom half of each roll with a cooked burger. Top with 1/4 cup kimchi, 4 cucumber slices, cilantro sprigs, 1 1/2 tablespoons of the spiced ketchup and the top half of the roll.

Recipe and photo courtesy of Kraft Heinz