



Asian Sliders with Pineapple Salsa

from *trim&TERRIFIC® Too Hot in the Kitchen Cookbook*

Outrageously out of this world. Burgers bursting with Asian flavors topped with pineapple salsa served in miniature buns make the ultimate pick-up. Can make burgers earlier in the day, refrigerate, and cook when ready to serve. Great served at room temperature.

Makes 24 sliders

1 3/4 pounds ground sirloin
1/3 cup panko bread crumbs
1/3 cup chopped green onions
1 teaspoon ground ginger
2 teaspoons minced garlic
2 egg whites
6 tablespoons hoisin sauce, divided
24 miniature rolls (Hawaiian bread)
Pineapple Salsa (recipe below)

1. Preheat oven 450°F. Line baking sheet with foil.
2. In large bowl, combine all ingredients except rolls using 4 tablespoons hoisin sauce. Form into miniature patties (heaping tablespoons depending on size of bun) and place on prepared pan.
3. Brush tops of burgers with remaining 2 tablespoons hoisin sauce. Bake 10-12 minutes or until done. Slit rolls and place burger with about a tablespoon Pineapple Salsa (see recipe).

Pineapple Salsa

Perfect blend of flavors to complement burgers, fish or chicken. Make ahead and refrigerate. This salsa made a huge splash at my party!

Makes 1 1/2 cups

1 (20-ounce) can crushed pineapple, drained
1/3 cup chopped green onions
2 tablespoons chopped cilantro
1/4 cup NAKANO seasoned rice vinegar
1 teaspoon sweet chili sauce or chopped jarred jalapeno

1. In bowl, mix together all ingredients. Refrigerate.

Nutritional information per serving:

Calories 160 Calories from fat 23% Fat 4g Saturated Fat 1g Cholesterol 46mg Sodium 184mg Carbohydrate 20g Dietary Fiber 1g Sugars 8g Protein 11g Dietary Exchanges: 1 1/2 starch, 1 lean meat