

# Teriyaki Turkey Burgers

#cooking/recipe

#cooking/30 Minutes or Less#

#2019/March#

#cooking/dinner

#cooking/grill

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## Teriyaki Turkey Burgers

### Ingredients

1/4 cup Kikkoman Teriyaki Baste & Glaze, divided  
1 (8 ounce) can pineapple slices, drained, reserve 1/4 cup juice  
1 pound ground turkey or chicken  
1 teaspoon grated fresh ginger  
1/4 cup Kikkoman Panko Bread Crumbs  
4 whole grain hamburger buns  
4 slices cheddar cheese

### Process

Stir together Kikkoman Teriyaki Base & Glaze and reserved pineapple juice in a small bowl. Remove 2 tablespoons sauce for burgers.

Mix together turkey, ginger, Kikkoman Panko Bread Crumbs and 2 tablespoons Teriyaki mixture. Shape into 4 patties.

Grill patties, brushing with remaining Teriyaki mixture until desired doneness. Place pineapple slices on grill and cook until lightly golden brown.

Serve burger on buns with cheese and pineapple.

### Nutrition

**Servings: 4**

Calories: 531cal

Fat: 24.3g

Carbs: 39.6g

Protein: 43.6