

# Hoisin beef sliders with quick pickled cucumbers

PREP TIME 15 MIN | TOTAL TIME 40 MIN | SERVES 6

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## QUICK PICKLED CUCUMBERS:

1 cup thinly sliced English cucumbers  
1/2 cup rice wine vinegar  
1/2 tsp salt

## SRIRACHA MAYO:

1/3 cup mayonnaise  
2 tsp Sriracha hot sauce

## HOISIN BEEF SLIDERS:

1 lb lean ground beef  
2 green onions, finely chopped  
1 egg  
1/3 cup breadcrumbs  
1/3 cup hoisin sauce, divided  
1 tbsp rice wine vinegar  
1 tsp salt  
12 slider buns

1. Make quick pickled cucumbers by tossing cucumbers with rice wine vinegar and salt. Let stand for 30 min.
2. Meanwhile, in small bowl, mix mayonnaise and Sriracha hot sauce. Cover, keep chilled. In a large bowl, prepare slider patties by mixing ground beef, green onion, egg, breadcrumbs, 2 tbsp (30 mL) of the hoisin sauce, rice wine vinegar and salt. Divide into 12 portions. Shape into 12 (1/2-in./1-cm thick) patties.
3. Grill patties on barbecue preheated to medium-high heat for 4 to 5 min. per side, or until cooked through. Baste with remaining hoisin sauce near end of grilling.
4. Drain off excess liquid from cucumbers. Assemble burgers in slider buns with Quick Pickled Cucumbers and Sriracha Mayo.

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PER SERVING (2 SLIDERS) 470 CALORIES | 22 g FAT | 6 g SATURATED FAT | 43 g CARBS  
| 25 g PROTEIN | 80 mg CHOLESTEROL | 3 g FIBRE | 7 g SUGARS | 1220 mg SODIUM

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Recipe costs are calculated by portion of the ingredient used for a full serving and include the cost of staple ingredients. Ingredient costs are based on prices valid between June 19, 2015 to June 25, 2015. Ingredient and nutrition content of recipes may vary due to changes in product formulation, recipe substitutions, portion size and other factors.