

# Potsticker Burgers with Asian Slaw

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## INGREDIENTS:

- 3 Tablespoons soy sauce
- 3 Tablespoons rice vinegar
- 1 Tablespoon water
- ½ teaspoon sesame oil
- ½ teaspoon garlic, minced
- ½ teaspoon ginger, minced
- 4 cups shredded cabbage
- 1 pound ground pork
- 1 egg
- 2 Tablespoons soy sauce
- 2 teaspoons garlic, minced
- 1 teaspoon ginger, minced
- 1 ½ cups shredded cabbage

## DIRECTIONS:

1. In a large bowl, mix together 3 Tablespoons soy sauce, rice wine vinegar, water, sesame oil, ½ teaspoon minced garlic, ½ teaspoon minced ginger and 4 cups shredded cabbage. Set this mixture aside.
2. Heat a grill or grill pan over medium heat.
3. Combine ground pork, egg, 2 Tablespoons soy sauce, 2 teaspoons minced garlic, 1 teaspoon minced ginger and 1½ cups shredded cabbage in a large bowl. Shape this mixture into 4 equal patties.
4. Grill each patty for 4-5 minutes per side, or until pork is no longer pink in the middle.
5. Divide the slaw among bowls, then top each with a burger.



*Who doesn't love the delicious filling of a potsticker? Now you can enjoy it with all the taste and none of the added calories of the potsticker wrapper! Try the tasty Asian Slaw to add some crunch and vitamins to this yummy, savory dinner.*

*Based on a recipe from Iowa Girl Eats*

*Recipe from Mancktastic! at  
[manckeinreallife.wordpress.com](http://manckeinreallife.wordpress.com)*