

## Vietnamese Pork & Peanut Burgers



**Makes 4**

**Prep 15 mins**

**Cook 20 mins**

### Ingredients

500g pork mince

2 tbsp oyster sauce

6 spring onions, trimmed and finely chopped (both green & white parts)

1 lime, zested & cut into wedges

1tbsp of sesame or sunflower oil

Baby gem lettuce to serve

4 sesame burger buns or brioche buns

25g roasted unsalted peanuts, chopped

Mayonnaise to serve

1. In a large bowl, mix together the pork, oyster sauce, spring onions and lime zest. Shape the mixture into 4 patties using your hands. Heat the oil in a large frying pan over a medium heat, add the patties and cook for 8 mins each side until cooked through.
2. To serve, put lettuce leaves on the bottom halves of the buns and squeeze over a little lime juice. Add the burgers, sprinkle over the peanuts and cover with the top halves of the buns. Serve with the remaining lime wedges and mayonnaise.