



# Feta Beef Burgers

with Greek-Style Salad

Family Friendly

30 Minutes



Ground Beef



Artisan Bun



Roma Tomato



Oregano



Mayonnaise



Feta Cheese,  
crumbled



White Wine Vinegar



Spring Mix



Panko Breadcrumbs



Garlic Salt



Mixed Olives

HELLO OREGANO

*This punchy, earthy herb is part of the mint family!*

## Start here

- Before starting, preheat the broiler to high.
- Wash and dry all produce.

## Bust out

Baking sheet, measuring spoons, 2 large bowls, small bowl, whisk, large non-stick pan

## Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Artisan Bun	2	4
Roma Tomato	80 g	160 g
Oregano	7 g	7 g
Mayonnaise	4 tbsp	8 tbsp
Feta Cheese, crumbled	¼ cup	½ cup
White Wine Vinegar	½ tbsp	1 tbsp
Spring Mix	56 g	113 g
Panko Breadcrumbs	¼ cup	½ cup
Garlic Salt	1 tsp	2 tsp
Mixed Olives	30 g	60 g
Sugar*	¼ tsp	½ tsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F.

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

## Contact

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## 1 Prep

- Finely chop **1 tbsp oregano leaves** (dbl for 4 ppl).
- Cut **tomato** into ¼-inch pieces.
- Add **mayo** and **half the feta** to a small bowl. Season with **pepper**, then stir to combine.



## 4 Toast buns

- Meanwhile, halve **buns**.
- Arrange on an unlined baking sheet, cut-side up.
- Broil **buns** in the **middle** of the oven until golden-brown, 1-2 min. (**TIP:** Keep an eye on buns so they don't burn!)



## 2 Make patties

- Add **beef, panko, oregano** and **half the garlic salt** to a large bowl. Season with **pepper**, then combine. (**TIP:** If you prefer a firmer patty, add an egg to the mixture!)
- Form **beef mixture** into **two 4-inch-wide patties** (4 patties for 4 ppl).



## 5 Make salad

- Meanwhile, whisk together **remaining garlic salt**, **½ tbsp vinegar**, **¼ tsp sugar** and **1 tbsp oil** (dbl all for 4 ppl) in another large bowl.
- Add **tomatoes, spring mix** and **remaining feta**. Sprinkle **olives** over top, if desired. Season with **pepper**, then toss to combine.



## 3 Cook patties

- Heat a large non-stick pan over medium-high heat.
- When hot, add **patties** to the dry pan. (**NOTE:** Don't overcrowd the pan; cook patties in 2 batches if needed.) Pan-fry until **patties** are golden-brown and cooked through, 4-5 min per side.\*\*
- Transfer to a plate, then cover to keep warm.



## 6 Finish and serve

- Spread **feta-mayo** on **bottom buns**, then stack with **patties** and **some salad**. Close with **top buns**.
- Divide **burgers** between plates.
- Serve **remaining salad** alongside.

## Dinner Solved!