



# Feta Beef Burgers

## with Greek-Style Salad

Family Friendly 25-35 Minutes



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Ground Beef



Ground Turkey



Artisan Bun



Roma Tomato



Oregano



Mayonnaise



Feta Cheese,  
crumbled



White Wine Vinegar



Baby Spinach



Panko Breadcrumbs



Garlic Salt



Mixed Olives

### CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.  
Happy cooking!

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.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** (Ingredient)

## Bust out

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

## Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Ground Turkey	250 g	500 g
Artisan Bun	2	4
Roma Tomato	1	2
Oregano	7 g	7 g
Mayonnaise	4 tbsp	8 tbsp
Feta Cheese, crumbled	¼ cup	½ cup
White Wine Vinegar	½ tbsp	1 tbsp
Baby Spinach	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.



### Prep

- Finely chop **1 tbsp** (2 tbsp) **oregano leaves**. Cut **tomato** into ¼-inch pieces.
- Add **mayo** and **half the feta** to a small bowl. Season with **pepper**, then stir to combine. Set aside.



### 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!)



### 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).

If you've opted to get **turkey**, prepare and cook it in the same way the recipe instructs you to prepare and cook the **beef**.\*\* Add **1 tbsp oil** to the pan before cooking **patties**.



### Make salad

- Whisk together **remaining garlic salt**, **½ tbsp** (1 tbsp) **vinegar**, **¼ tsp** (½ tsp) **sugar** and **1 tbsp** (2 tbsp) **oil** in another large bowl.
- Add **tomatoes, spinach** and **remaining feta**. Sprinkle **olives** over top, if desired. Season with **pepper**, then toss to combine.



### 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.



### 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!



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