



Galactic Pork Souvlaki-Inspired Burgers

with Lemon Potatoes

Guardians Recipe 35 Minutes



-  Ground Pork
-  Brioche Buns
-  Spring Mix
-  Mediterranean Spice Blend
-  Roma Tomato
-  Mayonnaise
-  Feta Cheese, crumbled
-  Lemon
-  Chicken Broth Concentrate
-  Garlic, cloves
-  Russet Potato
-  Panko Breadcrumbs

HELLO

GUARDIANS RECIPE ADVENTURE

In celebration of Marvel Studios' *Guardians of the Galaxy Vol. 3*, landing in theatres on May 5, we're transporting out-of-this-world flavours right to your kitchen—so grab your chosen family and get ready for a delicious adventure.

HELLO FETA
A salty, briny cheese with a crumbly texture!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

2 Baking sheets, 2 medium bowls, measuring spoons, zester, large bowl, parchment paper, small bowl, whisk, large non-stick pan.

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Brioche Buns	2	4
Spring Mix	28 g	56 g
Mediterranean Spice Blend	1 tbsps	2 tbsps
Roma Tomato	80 g	160 g
Mayonnaise	2 tbsps	4 tbsps
Feta Cheese, crumbled	¼ cup	½ cup
Lemon	1	2
Chicken Broth Concentrate	1	2
Garlic, cloves	1	2
Russet Potato	460 g	920 g
Panko Breadcrumbs	¼ cup	½ cup
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.



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Roast potatoes

- Cut **potatoes** into ½-inch pieces.
- Add **potatoes** and **1 tbsps oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, tossing halfway through, until golden-brown and tender, 25-28 min.



Make tomato salad and feta mayo

- Meanwhile, whisk together **1 tbsps lemon juice**, **¼ tsp sugar** and **1 tbsps oil** (dbl all for 4 ppl) in a large bowl.
- Add **tomatoes** and **spring mix**. Season with **salt** and **pepper**, then toss to combine.
- Combine **mayo** and **feta** in a small bowl.



Prep

- Meanwhile, zest, then juice **lemon**.
- Cut **tomato** into ½-inch pieces.
- Peel, then mince or grate **garlic**.



Toast buns

- Halve **buns**, then arrange on an unlined baking sheet, cut-side up.
- Toast in the **top** of the oven until lightly golden, 2-3 min. (**TIP:** Keep your eye on buns so they don't burn!)



Cook patties

- Combine **pork**, **panko**, **Mediterranean Spice Blend**, **garlic** and **¼ tsp salt** (dbl for 4 ppl) in a medium bowl.
- Form **mixture** into **two 5-inch-wide patties** (4 patties for 4 ppl).
- Heat a large non-stick pan over medium heat.
- When hot, add **½ tbsps oil** (dbl for 4 ppl), then **patties**. Pan-fry until cooked through, 4-5 min per side.**



Finish and serve

- Whisk together **lemon zest**, **broth concentrate** and **1 tbsps lemon juice** (dbl for 4 ppl) in another medium bowl. Add **potatoes**, then toss to coat.
- Spread **feta mayo** over **bottom buns**, then stack with **patties** and **some salad**. Close with **top buns**.
- Divide **burgers**, **lemon potatoes** and **remaining salad** between plates.

Dinner Solved!