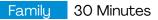


Greek Beef Burger with Traditional Village Salad





Thank you for your understanding & happy cooking!

HELLO XX This bold herb brings a taste of the Mediterranean to burger night







Shallot

Roma Tomato





Oregano

Mayonnaise





White Wine Vinegar

Feta Cheese, crumbled



Mini Cucumber

Spring Mix

Start here

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

Bust Out

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

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Artisan Bun	2	4
Shallot	50 g	100 g
Roma Tomato	80 g	160 g
Oregano	7 g	7 g
Mayonnaise	4 tbsp	8 tbsp
Feta Cheese, crumbled	½ cup	1 cup
White Wine Vinegar	1 tbsp	1 tbsp
Mini Cucumber	66 g	132 g
Spring Mix	56 g	113 g
Sugar*	1⁄4 tsp	½ tsp
Oil*		

Salt and Pepper*

* Pantry items ** Cook to a minimum internal temperature of 71°C/160°F.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen 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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Prep

Finely chop **1 tbsp oregano leaves** (dbl for 4 ppl). Cut **cucumber** in half, lengthwise, then into ¼-inch thick half-moons. Cut **tomato** into ¼-inch cubes. Peel, then grate the **shallots**.



Make patties

Combine beef, shallots, oregano and ¼ tsp salt (dbl for 4 ppl) in a large bowl. Season with pepper. Form beef mixture into two 4-inch wide burger patties. (NOTE: You will have four patties for 4 ppl.)



Cook burgers

Heat a large non-stick pan over medium-high heat. When hot, add the **patties** to the dry pan. Pan-fry, until **patties** are golden-brown and cooked through, 3-5 min per side.** Transfer to a plate and keep warm. (**TIP**: Don't overcrowd the pan; cook the patties in 2 batches for 4 ppl)



Toast buns

While **burgers** cook, cut **buns** in half, then arrange them, cut-side up, on a baking sheet. Toast **buns** in the **middle** of the oven, until golden-brown, 2-4 min. (TIP: Keep your eye on them so they don't burn!)



Make feta-mayo & salad

While **buns** toast, stir together the **feta** and **mayo** in a small bowl. Season with **pepper**. Whisk together ½ **tbsp vinegar**, ¼ **tsp sugar** and **1 tbsp oil** (dbl all for 4 ppl) in another large bowl. Add **cucumbers**, **tomatoes** and **spring mix**. Season with **salt** and **pepper**, then toss together.



Finish and serve

Spread **each bottom bun** with **feta-mayo**, then top with the **patties** and **half the salad**. Serve the **remaining salad** on the side.

Dinner Solved!