



Greek Beef Burger

with Traditional Village Salad

Family Friendly

30 Minutes



Ground Beef



Artisan Bun



Roma Tomato



Oregano



Mayonnaise



Feta Cheese,
crumbled



White Wine Vinegar



Mini Cucumber



Spring Mix



Panko Breadcrumbs

HELLO OREGANO

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

Start here

- Before starting, preheat your 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	56 g	112 g
White Wine Vinegar	½ tbsp	1 tbsp
Mini Cucumber	66 g	132 g
Spring Mix	56 g	113 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 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 pieces. Stir together **feta** and **mayo** in a small bowl. Season with **pepper**, then set aside.



Toast buns

While **burgers** cook, halve **buns**, 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 patties

Combine **beef, panko, oregano** and **¼ tsp salt** (dbl for 4 ppl) in a large bowl. Season with **pepper**. (**TIP:** If you prefer a firmer patty, add an egg to the mixture!) Form **beef mixture** into **two 4-inch wide burger patties** (four patties for 4 ppl).



Make salad

While **buns** toast, 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 to combine.



Cook patties

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 cover to keep warm. (**NOTE:** Don't overcrowd the pan! Cook the patties in 2 batches for 4 ppl.)



Finish and serve

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

Dinner Solved!