



Greek Beef Burger

with Traditional Village Salad

Family Friendly 30 Minutes



Ground Beef



Ground Turkey



Artisan Bun



Roma Tomato



Oregano



Mayonnaise



Feta Cheese, crumbled



White Wine Vinegar



Mini Cucumber



Spring Mix



Panko Breadcrumbs



Garlic Salt



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 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
 Ground Turkey	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	½ cup	1 cup
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
Garlic Salt	1 tsp	2 tsp
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 half-moons. Cut **tomato** into ¼-inch pieces. Add **mayo** and **half the feta** to a small bowl. Season with **pepper**, then stir to combine.



Toast buns

While **patties** cook, halve **buns**. Arrange on a baking sheet, cut-side up. Broil **buns** in the **middle** of the oven until golden-brown, 2-4 min. (**TIP:** Keep an eye on them so they don't burn!)



Make patties

Combine **beef**, **panko**, **oregano** and **half the garlic salt** 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** (4 patties for 4 ppl).



CUSTOM RECIPE

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**.



Make salad

While **buns** toast, 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 **cucumbers**, **tomatoes**, **spring mix** and **remaining feta**. Season with **pepper**, then toss to combine.



Cook patties

Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **patties**. 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 **feta-mayo** over **each bottom bun**, then top **patties** with **some salad** and **top buns**. Divide **burgers** between plates and serve **remaining salad** alongside.

Dinner Solved!