



Kebab-Inspired Lamb Burgers

with Feta Potato Wedges

Global Burger

35 Minutes



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Ground Lamb



Feta Cheese, block



Artisan Bun



Yellow Potato



Panko Breadcrumbs



Red Onion



Dill



Greek Yogurt



Mayonnaise



Red Wine Vinegar



Turkish Spice Blend



Spring Mix

HELLO TURKISH SPICE BLEND

A blend of robust herbs and spices to wake up your taste buds!

Start here

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

Bust out

Baking sheet, medium bowl, measuring spoons, box grater, large bowl, parchment paper, small bowl, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Lamb	250 g	500 g
Feta Cheese, block	100 g	200 g
Artisan Bun	2	4
Yellow Potato	360 g	720 g
Panko Breadcrumbs	¼ cup	½ cup
Red Onion	113 g	226 g
Dill	7 g	14 g
Greek Yogurt	100 ml	200 ml
Mayonnaise	4 tbsp	8 tbsp
Red Wine Vinegar	1 tbsp	2 tbsp
Turkish Spice Blend	1 tbsp	2 tbsp
Spring Mix	28 g	56 g
Sugar*	1 ¼ tsp	2 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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1



Roast potato wedges

- Cut **potatoes** into ½-inch wedges.
- Add **potatoes**, **half the Turkish Spice Blend** and **1 tbsp 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.

4



Form and cook patties

- Heat a large non-stick pan over medium heat.
- While the pan heats, add **panko**, **remaining Turkish Spice Blend**, **grated onion** and **¼ tsp salt** (dbl for 4 ppl) to a large bowl. Season with **pepper**, then stir to combine.
- Crumble **lamb** into the bowl, then combine again.
- Form **mixture** into **two 5-inch-wide patties** (4 patties for 4 ppl).
- When the pan is hot, add **½ tbsp oil** (dbl for 4 ppl), then **patties**. (**NOTE**: Don't overcrowd the pan; cook patties in 2 batches if needed.)
- Pan-fry until cooked through, 4-5 min per side.**
- Transfer **patties** to a plate, then cover to keep warm.

2



Prep

- Meanwhile, peel, then cut **half the onion** into ¼-inch slices. Using a box grater, coarsely grate **remaining onion**. (**NOTE**: Remove and discard any large pieces from the grated onion.)
- Roughly chop **dill**.
- Crumble **feta**.

5



Toast buns and make sauce

- Meanwhile, halve **buns**.
- Arrange directly on the **top** rack of the oven, cut-side up.
- Toast until golden-brown, 3-4 min. (**TIP**: Keep an eye on them so they don't burn!)
- Meanwhile, add **yogurt**, **mayo**, **half the feta**, **half the remaining dill** and **¼ tsp sugar** (dbl for 4 ppl) to a medium bowl. Season with **salt** and **pepper**, then stir to combine.

3



Make dilly pickled onions

- Add **vinegar**, **1 tbsp water**, **1 tsp sugar** and **½ tsp salt** (dbl all for 4 ppl) to a small microwavable bowl. (**NOTE**: This is your pickling liquid.)
- Microwave in 15 sec increments, stirring between each, until **sugar** dissolves.
- Add **sliced onions** and **one-third of the dill**, then stir to combine. Place in the fridge to cool.

6



Finish and serve

- When **potato wedges** are done, add **remaining dill** and **remaining feta** to the baking sheet. Toss to combine.
- Drain **onions**, discarding pickling liquid.
- Spread **some sauce** onto **top** and **bottom buns**. Stack **spring mix**, **patties** and **dilly pickled onions** on **bottom buns**. Close with **top buns**.
- Divide **burgers**, **potatoes** and **any remaining dilly pickled onions** between plates.
- Serve **any remaining sauce** alongside for dipping.

Dinner Solved!