













Lamb and DIY Tomato Jam Burger

with Feta Aioli, Cucumber and Kale Slaw

FAMILY 30 Minutes



-  Ground Lamb
-  Grape Tomatoes
-  Balsamic Vinegar
-  Shallot
-  Kale Slaw
-  Mayonnaise
-  Feta Cheese
-  Mini Cucumber
-  Dijon Mustard
-  Artisan Bun

HELLO FETA AIOLI

We've taken typical aioli and thrown in a feta twist!

Start Strong

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

Bust Out

Baking Sheet, Large Non-Stick Pan, 2 Small Bowls, Whisk, Box Grater, 2 Medium Bowls, Measuring Spoons

Ingredients

	4 Person
Ground Lamb	500 g
Grape Tomatoes	227 g
Balsamic Vinegar	3 tbsp
Shallot	100 g
Kale Slaw	113 g
Mayonnaise	¼ cup
Feta Cheese	28 g
Mini Cucumber	132 g
Dijon Mustard	1 ½ tsp
Artisan Bun	4
Sugar*	4 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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1. PREP

Peel, then finely chop **half the shallot** and coarsely grate **remaining shallot**. Halve **tomatoes**. Thinly slice **cucumbers**. Stir together the **feta** and **mayo** in a small bowl. Whisk together **mustard**, **1 tbsp vinegar** and **2 tbsp oil** in a medium bowl. Season with **salt** and **pepper**.



4. COOK PATTIES

When **tomato jam** is done and pan is wiped clean. Add **½ tbsp oil**, then **patties** to the same pan. Pan-fry, until **patties** are golden-brown and cooked through, 4-6 min per side.**



2. MAKE TOMATO JAM

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil**, then **chopped shallots**. Cook, stirring occasionally, until softened, 2-3 min. Add **tomatoes**, **remaining vinegar** and **4 tsp sugar**. Cook, stirring often, until **tomatoes** break down and **jam** thickens, 6-8 min. Season with **salt** and **pepper**. Transfer to another small bowl. Wipe the pan clean.



5. TOAST BUNS

While **patties** cook, halve **buns**, then arrange them cut-side up on a baking sheet. Toast **buns** in **middle** of oven, until golden-brown, 3-4 min. (**TIP:** Keep an eye on them so they don't burn!)



3. MAKE PATTIES

While **tomato jam** cooks, combine **lamb**, **grated shallot** and **½ tsp salt** in another medium bowl. Season with **pepper**. Form **mixture** into **four 4-inch wide burger patties**. Lightly make a thumbprint into **each burger**. (**NOTE:** Don't push all the way through!)



6. FINISH AND SERVE

While **buns** toast, toss the **kale slaw** in the bowl with **dressing**. Spread the **feta aioli** between **bottom buns**. Top with **cucumber slices**, **burger patties** and **tomato jam**. Divide **burgers** and **slaw** between plates.

Dinner Solved!