



Lamb and Fig Burgers

with Feta Aioli and Potato Wedges

Discovery

Spicy

35 Minutes



Ground Lamb



Russet Potato



Artisan Bun



Garlic Salt



Baby Spinach



Italian Breadcrumbs



Garlic, cloves



Lemon-Pepper Seasoning



Mayonnaise



Feta Cheese, crumbled



Fig Spread

HELLO FETA CHEESE

A salty, briny cheese with a crumbly texture!

Start here

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

Garlic Guide for Step 2 (dbl for 4 ppl):

- Mild: ½ tsp
- Medium: ¼ tsp
- Extra: ½ tsp

Bust out

Baking sheet, medium bowl, measuring spoons, small bowl, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Lamb	250 g	500 g
Russet Potato	460 g	920 g
Artisan Bun	2	4
Garlic Salt	1 tsp	2 tsp
Baby Spinach	28 g	56 g
Italian Breadcrumbs	¼ cup	½ cup
Garlic, cloves	3	6
Lemon-Pepper Seasoning 🍋	1 tbsp	2 tbsp
Mayonnaise	½ cup	1 cup
Feta Cheese, crumbled	¼ cup	½ cup
Fig Spread	2 tbsp	4 tbsp
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.

Contact

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Prep and roast wedges

- Cut **potatoes** into ½-inch wedges.
- Add **potatoes, half the Lemon-Pepper Seasoning, half the garlic salt and 1 tbsp oil** to an unlined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 25-28 min. (**NOTE:** For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)



Cook patties

- Heat a large non-stick pan over medium heat.
- When hot, add **patties** to the dry pan. (**NOTE:** Don't overcrowd the pan; cook the patties in 2 batches if needed.) Pan-fry until cooked through, 4-5 min per side.**
- Remove the pan from heat, then carefully drain and discard excess fat.
- Top **patties** with **fig spread**, then cover to keep warm.



Prep and make feta aioli

- Meanwhile, peel, then mince or grate **garlic**.
- Add **mayo, feta** and **¼ tsp garlic** to a small bowl. (**NOTE:** Reference garlic guide.) Season with **salt** and **pepper**, then stir to combine.



Toast buns

- 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 buns so they don't burn!)



Form patties

- Add **lamb, breadcrumbs, remaining Lemon-Pepper Seasoning, remaining garlic salt** and **any remaining garlic** to a medium bowl, then mix to combine. (**TIP:** If you prefer a more tender patty add an egg to the mixture!)
- Form **mixture** into **two 5-inch-wide patties** (4 patties for 4 ppl).



Finish and serve

- Spread **some feta aioli** onto **bottom buns**.
- Stack **spinach** and **patties** on **bottom buns**. Close with **top buns**.
- Divide **burgers** and **potato wedges** between plates.
- Serve **remaining feta aioli** alongside **potato wedges** for dipping.

Dinner Solved!