

Lamb Bistro Burgers and Pickled Shallots

with Lemony Potato Wedges

30 Minutes







Ground Lamb

Artisan Bun



Russet Potato









Mayonnaise

White Wine Vinegar





Shallot

Montreal Steak Spice





Garlic, cloves

Lemon



Cheese, shredded

HELLO SHALLOT

Start here

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

Bust out

Baking sheet, 2 medium bowls, measuring spoons, large bowl, parchment paper, small pot, small bowl, large nonstick pan, zester

Ingredients

9		
	2 Person	4 Person
Ground Lamb	250 g	500 g
Artisan Bun	2	4
Russet Potato	460 g	920 g
Baby Spinach	28 g	56 g
Mayonnaise	4 tbsp	8 tbsp
White Wine Vinegar	1 tbsp	2 tbsp
Montreal Steak Spice	1 tbsp	2 tbsp
Shallot	50 g	100 g
Garlic, cloves	2	4
Lemon	1	1
White Cheddar Cheese, shredded	½ cup	1 cup
Unsalted Butter*	1 tbsp	2 tbsp
Sugar*	1 tsp	2 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.

Contact

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Roast potato wedges

- Cut potatoes into ½-inch wedges.
- Add potatoes and 1 tbsp oil to a parchment-lined baking sheet. (NOTE: For 4 ppl, use 2 parchment-lined baking sheets, with 1 tbsp oil per sheet.) Season with salt and pepper, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and goldenbrown, 25-28 min. (NOTE: For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)



Form and cook patties

- · Combine lamb, Montreal Steak Spice and remaining garlic in another medium bowl. (TIP: If you prefer a firmer patty, add an egg to the mixture!)
- Form mixture into two 4-inch-wide patties (4 patties for 4 ppl).
- Heat a large non-stick pan over medium heat.
- When hot, add patties to the dry pan. Panfry until cooked through, 4-5 min per side.**
- Sprinkle cheese over patties. Cover and set aside off heat to melt.



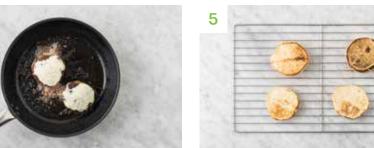
Prep and mix lemon aioli

- Meanwhile, zest, then juice lemon.
- Peel, then mince or grate garlic.
- Peel, then thinly slice shallot.
- Add mayo, ¼ tsp garlic, ¼ tsp lemon zest and ½ tbsp lemon juice (dbl for 4 ppl) to a small bowl. Season with salt and pepper, then stir to combine.



Pickle shallots

- Add shallots, vinegar, remaining lemon juice, 2 tbsp water and 1 tsp sugar (dbl both for 4 ppl) to a small pot. Season with salt. Bring to a simmer over medium-high heat.
- · Once simmering, cook stirring often, until **sugar** dissolves, 1-2 min.
- Remove the pot from heat. Transfer **shallots**, including **liquid**, to a medium bowl.
- Place in the fridge to cool.



Toast buns

- · Meanwhile, halve buns.
- Arrange buns directly on the top rack of the oven, cut-side up. Toast until golden-brown, 3-5 min. (TIP: Keep an eye on them so they don't burn!)



Finish and serve

- Add remaining lemon zest, 1 tbsp butter and **potato wedges** to a large bowl. Gently toss until **butter** melts and **potato wedges** are coated.
- Spread 1/2 tbsp lemon aioli over top buns. Stack spinach, patties and pickled shallots on bottom buns. Close with top buns.
- Divide burgers and potato wedges between plates.
- Serve **remaining lemon aioli** on the side for dipping.

Dinner Solved!