



# Lamb Merguez Patties on Toasted Naan

with Spicy Aioli and Salad

FAMILY

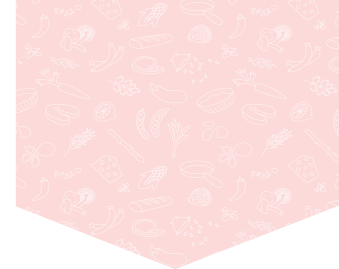
SPICY

30 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



Ground Lamb



Shawarma Spice Blend



Naan Bread



Spring Mix



Sriracha



Sweet Bell Pepper



Red Onion, sliced



Mayonnaise



Parsley



White Wine Vinegar

HELLO LAMB MERGUEZ

A popular Middle Eastern spiced lamb sausage

## START HERE

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

### Heat Guide for Step 1 (dbl for 4 ppl):

- Mild: ¼ tsp
- Medium: ½ tsp
- Spicy: 1 tsp
- Extra-spicy: 2 tsp

### Bust Out

Measuring Spoons, Spatula, 2 Large Bowls, Small Bowl, Whisk, Large Non-Stick Pan, 2 Baking Sheets

### Ingredients

	2 Person	4 Person
Ground Lamb	250 g	500 g
Shawarma Spice Blend	1 tbsp	2 tbsp
Naan Bread	2	4
Spring Mix	56 g	113 g
Sriracha 🌶️	2 tsp	4 tsp
Sweet Bell Pepper	160 g	320 g
Red Onion, sliced	56 g	113 g
Mayonnaise	2 tbsp	4 tbsp
Parsley	7 g	14 g
White Wine Vinegar	1 tbsp	2 tbsp
Sugar*	½ tsp	1 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 & MAKE AIOLI

Core, then cut **pepper** into ¼-inch slices. Roughly chop **parsley**. Finely chop half the **onion slices** and set aside. Stir together **mayo** and ½ **tsp sriracha** in a small bowl (**NOTE:** Reference Heat Guide) . Set aside.



### 4. COOK PATTIES

When **veggies** are done, add ½ **tbsp oil** to the same pan, then **patties**. Pan-fry, until golden-brown and cooked through, 3-5 min per side.\*\* (**TIP:** Don't overcrowd the pan, cook patties in 2 batches for 4 ppl, using ½ **tbsp oil** per batch.)



### 2. COOK VEGGIES

Heat a large non-stick pan over medium-high heat. When hot, add ½ **tbsp oil** (dbl for 4 ppl), then **peppers** and **onion slices**. Cook, stirring occasionally, until **peppers** are tender-crisp, 5-7 min. Add **half the Shawarma Spice Blend**. Season with **salt** and **pepper**. Cook, stirring often, until fragrant, 1 min. Add **2 tsp vinegar** (dbl for 4 ppl). Cook, stirring often, until combined, 30 sec. Transfer to a plate. Cover to keep warm.



### 5. ASSEMBLE SANDWICHES

When **patties** are done, remove pan from heat. Spread **spicy aioli** on one half of **each naan**. Top one side of the **naan** with **veggies** and a **patty**. Fold the **naan** over onto the **patty**. Transfer to a baking sheet. Place another baking sheet on top of the **naan sandwiches** and press lightly. Toast, in the **middle** of the oven, keeping both baking sheets in place, until warmed through, 4-6 min



### 3. MAKE PATTIES

While **veggies** cook, add **lamb**, **chopped onions**, **half the parsley** and **remaining Shawarma Spice Blend** to a large bowl. Season with **pepper**. Divide **mixture** into **two equal-sized portions** (four portions for 4 ppl). Roll into balls, then flatten them into ½-inch thick patties.



### 6. FINISH AND SERVE

While the **sandwiches** cook, whisk together **remaining parsley**, **1 tsp vinegar**, ½ **tsp sugar** and **2 tsp oil** (dbl all for 4 ppl) in another large bowl. Season with **salt** and **pepper**. Add **spring mix** and toss to coat. Cut **lamb sandwiches** in half, then divide between plates. Serve **salad** on the side.

## Dinner Solved!