



Mediterranean-Inspired Lamb Burgers

with Sweet Potatoes

Discovery Special

30 Minutes



Ground Lamb



Brioche Bun



Sweet Potato



Mediterranean Spice Blend



Mayonnaise



Feta Cheese, crumbled



Mini Cucumber



Baby Spinach



Garlic, cloves



Dill



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HELLO FETA

A salty, briny cheese with a crumbly texture!

Start here

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

Measurements within steps **1 tbsp** (2 tbsp) **oil**
2 person 4 person Ingredient

Bust out

2 Baking sheets, medium bowl, measuring spoons, parchment paper, small bowl, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Lamb	250 g	500 g
Brioche Bun	2	4
Sweet Potato	340 g	680 g
Mediterranean Spice Blend	1 tbsp	2 tbsp
Mayonnaise	4 tbsp	8 tbsp
Feta Cheese, cumbled	½ cup	1 cup
Mini Cucumber	132 g	264 g
Baby Spinach	28 g	56 g
Garlic, cloves	2	4
Dill	7 g	14 g
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 sweet potatoes

- Cut **sweet potatoes** into ½-inch wedges.
- Add **sweet 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 coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 22-24 min. (**NOTE:** For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)



Toast buns

- Meanwhile, halve **buns**, then arrange on an unlined baking sheet, cut-side up.
- Toast **buns** in the **top** of the oven until golden-brown, 2-4 min. (**TIP:** Keep your eye on buns so they don't burn!)



Prep and make patties

- Meanwhile, cut **cucumber** into ¼-inch rounds.
- Finely chop **dill**.
- Peel, then mince or grate **garlic**.
- Add **lamb, garlic, Mediterranean Spice Blend, half the dill** and ¼ **tsp** (½ **tsp**) **salt** to a medium bowl. Season with **pepper**, then combine. Form **lamb mixture** into **two 4-inch-wide patties** (4 patties for 4 ppl).



Make feta mayo

- Meanwhile, add **mayo, remaining dill** and **half the feta** to a small bowl. Season with **pepper**, then stir to combine.



Cook patties

- Heat a large non-stick pan over medium-high heat.
- When hot, add **patties** to the dry pan. Pan-fry until **patties** are golden-brown and cooked through, 4-5 min per side. (** (**TIP:** Don't overcrowd the pan; cook patties in 2 batches if needed!))



Finish and serve

- Spread **feta mayo** onto **buns**.
- Stack **spinach, patties** and **cucumbers** on **bottom buns**. Close with **top buns**.
- Divide **burgers** and **sweet potatoes** between plates.
- Sprinkle **remaining feta** over **sweet potatoes**.

Dinner Solved!