



# Mediterranean Lamb Burger

with Traditional Village Salad

30 Minutes



Ground Lamb



Artisan Bun



Shallot



Roma Tomato



Oregano



Mayonnaise



Feta Cheese



White Wine Vinegar



Zucchini



Spring Mix

## HELLO ZUCCHINI

*Keeping the zucchini raw in this salad adds the perfect level of crunch while staying fresh and colourful!*

## Start here

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

## Bust Out

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

## Ingredients

	2 Person	4 Person
Ground Lamb	250 g	500 g
Artisan Bun	2	4
Shallot	50 g	100 g
Roma Tomato	80 g	160 g
Oregano	7 g	7 g
Mayonnaise	4 tbsp	8 tbsp
Feta Cheese	½ cup	1 cup
White Wine Vinegar	½ tbsp	1 tbsp
Zucchini	200 g	400 g
Spring Mix	56 g	113 g
Sugar*	¼ tsp	½ 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.*

## Contact

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## 1 Prep

Finely chop **1 tbsp oregano leaves** (dbl for 4 ppl). Cut **zucchini** in half, lengthwise, then into ¼-inch thick half moons. Cut **tomato** into ¼-inch cubes. Peel, then grate the **shallots**.



## 2 Make patties

Combine **lamb, shallot, oregano** and **¼ tsp salt** (dbl for 4 ppl) in a medium bowl. Season with **pepper**. Form **lamb mixture** into **two 4-inch wide patties** (make four patties for 4 ppl).



## 3 Cook burgers

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, 3-5 min per side.\*\* (**TIP:** Don't overcrowd the pan; if your pan is smaller, cook the patties in 2 batches for 4 ppl.)



## 4 Toast buns

While **burger** cook, cut **buns** in half, then arrange them cut-side up on a baking sheet. Toast **buns** in the **middle** of oven, until golden-brown, 2-4 min. (**TIP:** Keep your eye on them so they don't burn!)



## 5 Make feta-mayo and salad

While **buns** toast, stir together **feta** and **mayo** in a small bowl. Season with **pepper**. Whisk together **½ tbsp vinegar**, **¼ tsp sugar** and **1 tbsp oil** (dbl all for 4 ppl) in a large bowl. Add **zucchini, tomatoes** and **spring mix**. Season with **salt** and **pepper**, then toss together.



## 6 Finish and serve

Spread **each bottom bun** with **feta-mayo**, then top with **patties** and some **salad**. Serve any **remaining salad** on the side.

## Dinner Solved!