



Mediterranean Lamb Burgers with Traditional Village Salad

Family Friendly 25 Minutes



Ground Lamb



Minced Turkey



Artisan Bun



Roma Tomato



Oregano



Mayonnaise



Feta Cheese, crumbled



White Wine Vinegar



Mini Cucumber



Spring Mix



CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.

Happy cooking!

HELLO FETA

This Greek cheese is aged in brine, giving it a salty kick!

Start here

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

Bust out

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

Ingredients

	2 Person	4 Person
Ground Lamb	250 g	500 g
Minced Turkey	250 g	500 g
Artisan Bun	2	4
Roma Tomato	80 g	160 g
Oregano	7 g	7 g
Mayonnaise	4 tbsp	8 tbsp
Feta Cheese, crumbled	½ cup	1 cup
White Wine Vinegar	½ tbsp	1 tbsp
Mini Cucumber	132 g	264 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 74°C/165°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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Prep

Finely chop **½ tbsp oregano leaves** (dbl for 4 ppl). Halve **cucumbers** lengthwise, then cut into ¼-inch thick half-moons. Cut **tomato** into ¼-inch pieces.



Toast buns

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



Make patties

Combine **lamb, 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** (four patties for 4 ppl).



CUSTOM RECIPE

If you've opted to get **turkey**, cook it in the same way the recipe instructs you to cook the lamb, using **½ tbsp oil** (dbl for 4 ppl) in step 3.



Make feta-mayo and salad

While **buns** toast, stir together **mayo** and **half the feta** 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 **cucumbers, tomatoes, spring mix** and **remaining feta**. Season with **salt** and **pepper**, then toss together.



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; if your pan is smaller, cook the patties in 2 batches for 4 ppl.)



Finish and serve

Spread **feta-mayo** onto **buns**. Add **patties** and some **salad** to **bottom buns**. Finish with **top buns**. Serve **remaining salad** on the side.

Dinner Solved!