



Mediterranean Lamb Burgers

with Sweet Potatoes

Family Friendly

30 Minutes



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!



Ground Lamb



Ground Turkey



Artisan Bun



Sweet Potato



Mediterranean Spice Blend



Mayonnaise



Feta Cheese, crumbled



Mini Cucumber



Baby Spinach



Garlic, cloves

HELLO FETA CHEESE

A salty, briny cheese with a crumbly texture!

Start here

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

Bust out

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

Ingredients

	2 Person	4 Person
Ground Lamb	250 g	500 g
Ground Turkey	250 g	500 g
Artisan Bun	2	4
Sweet Potato	340 g	680 g
Mediterranean Spice Blend	1 tbsp	2 tbsp
Mayonnaise	4 tbsp	8 tbsp
Feta Cheese, crumbled	½ cup	1 cup
Mini Cucumber	132 g	264 g
Baby Spinach	28 g	56 g
Garlic, cloves	2	4
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 matchsticks. 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 to 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 the top 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 **middle** 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. Peel, then mince or grate **garlic**. Add **lamb, garlic, Mediterranean Spice Blend** and **¼ tsp salt** (dbl for 4 ppl) to a medium bowl. Season with **pepper**, then combine. Form **lamb mixture** into **two 4-inch-wide patties** (4 patties for 4 ppl).

If you've opted to get **turkey**, prepare the **patties** in the same way the recipe instructs you to prepare the **lamb patties**. Add **½ tbsp oil** (dbl for 4 ppl) to the pan before cooking.



Make feta mayo

Meanwhile, add **mayo** 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 the 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!