



Pork Souvlaki Burgers

with Lemon Potato Wedges

PRONTO 30 Minutes



Ground Pork



Brioche Buns



Zucchini



Lemon-Pepper
Greek Seasoning



Roma Tomato



Mayonnaise



Feta Cheese



Oregano



Lemon



Chicken Broth
Concentrate



Red Wine Vinegar



Garlic



Russet Potato

HELLO SOUVLAKI

Mediterranean flavors made week night ready with easy-to-cook pork burgers and a flavorful spice blend.

Start Strong

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

Bust Out

Baking Sheet, Garlic Press, Large Bowl, Large Non-Stick Pan, Parchment Paper, Whisk, Medium Bowl, Small Bowl, Microplane/Zester, Measuring Spoons

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Brioche Buns	2	4
Zucchini	200 g	400 g
Lemon-Pepper Greek Seasoning	1 tbsp	2 tbsp
Roma Tomato	80 g	160 g
Mayonnaise	2 tbsp	¼ cup
Feta Cheese	¼ cup	½ cup
Oregano	7 g	7 g
Lemon	1	2
Chicken Broth Concentrate	1	2
Red Wine Vinegar	1 tbsp	2 tbsp
Garlic	3 g	6 g
Russet Potato	460 g	920 g
Sugar*	¼ tsp	½ tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

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. ROAST POTATOES

Cut **potatoes** into ½-inch pieces. Toss **potatoes** with **1 tbsp oil** (dbl for 4ppl) on a parchment-lined baking sheet. Season with **salt** and **pepper**. Roast in **top** of oven, until golden-brown, 25-28 min.



4. MIX GREEK SALAD

Meanwhile, whisk together **vinegar**, **¼ tsp sugar** and **1 tbsp oil** (dbl both for 4ppl) in a medium bowl. Add **zucchini**, **garlic**, **tomato** and **half the oregano**. Season with **salt** and **pepper**. Toss together. Add **mayo** and **feta** to a small bowl. Stir to combine. Set aside.



2. PREP

Meanwhile, peel, then mince **garlic**. Zest, then juice **half the lemon**. Cut **remaining lemon** into wedges. Roughly chop **oregano leaves**. Cut **tomato** into ½-inch pieces. Cut **zucchini** in half, lengthwise, then into ½-inch thick half moons.



5. TOAST BUNS

Meanwhile, halve **buns**. On another baking sheet, arrange **buns**, cut-side up. Toast in **top** of oven, until lightly golden, 2-3 min



3. COOK BURGERS

Combine **pork** and **Greek seasoning** in a medium bowl. Form **mixture** into **two 4-inch wide patties** (4 patties for 4 ppl). Heat a large non-stick pan over medium heat. When hot, add **½ tbsp oil** (dbl for 4 ppl) then **patties**. Pan-fry, until cooked through, 4-5 min per side.



6. FINISH AND SERVE

Whisk together **lemon zest**, **broth concentrate(s)** and **1 tbsp lemon juice** (dbl for 4ppl) in a large bowl. Add **roasted potatoes** and **remaining oregano**. Toss to coat. Spread **bottom buns** with **feta mayo**. Top with the **burger**, some **Greek salad**, and **top bun**. Serve the **roasted potatoes** and **remaining Greek salad** alongside.

Dinner Solved!