



# Pork Souvlaki-Inspired Burgers

## with Lemon Potatoes

Family Friendly

35 Minutes



Ground Pork



Brioche Buns



Mini Cucumber



Lemon-Pepper Seasoning



Roma Tomato



Mayonnaise



Feta Cheese, crumbled



Oregano



Lemon



Chicken Broth Concentrate



Red Wine Vinegar



Garlic Puree



Russet Potato



Panko Breadcrumbs

HELLO SOUVLAKI

*Mediterranean flavours made weeknight-ready with easy-to-cook pork burgers and a flavourful spice blend!*

## Start here

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

## Bust out

2 baking sheets, 2 medium bowls, microplane/zester, measuring spoons, large bowl, parchment paper, small bowl, whisk, large non-stick pan

## Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Brioche Buns	2	4
Mini Cucumber	132 g	264 g
Lemon-Pepper Seasoning	1 tbsp	2 tbsp
Roma Tomato	160 g	320 g
Mayonnaise	2 tbsp	4 tbsp
Feta Cheese, crumbled	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 Puree	1 tbsp	2 tbsp
Russet Potato	460 g	920 g
Panko Breadcrumbs	¼ cup	½ cup
Sugar*	¼ tsp	½ tsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°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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## Roast potatoes

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



## Make salad and feta mayo

While **patties** cook, whisk together **vinegar**, **¼ tsp sugar** and **1 tbsp oil** (dbl both for 4 ppl) in another medium bowl. Add **cucumbers**, **garlic puree**, **tomatoes** and **half the oregano**. Season with **salt and pepper**, then toss to combine. Combine **mayo** and **feta** in a small bowl.



## Prep

While **potatoes** roast, zest, then juice **half the lemon**. Cut **remaining lemon** into wedges. Roughly chop **oregano leaves**. Cut **tomato** into ½-inch pieces. Cut **cucumber** in half lengthwise, then into ¼-inch thick half-moons.



## Toast buns

Halve **buns**, then arrange, cut-side up, on another baking sheet. Toast in the **top** of the oven, until lightly golden, 2-3 min. (**TIP:** Keep your eye on buns so they don't burn!)



## Cook patties

Combine **pork**, **panko** and **Lemon-Pepper 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. \*\*



## Finish and serve

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

## Dinner Solved!