




# Pork Souvlaki-Inspired Burgers with Lemon Potatoes

Family Friendly

35 Minutes



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Ground Pork



Brioche Buns



Spring Mix



Lemon-Pepper Seasoning



Roma Tomato



Mayonnaise



Feta Cheese, crumbled



Lemon



Chicken Broth Concentrate



Garlic, cloves



Russet Potato



Panko Breadcrumbs

HELLO SOUVLAKI

*These easy-to-cook pork burgers make Mediterranean flavours weeknight-ready!*

## Start here

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

## Bust out

2 Baking sheets, 2 medium bowls, measuring spoons, zester, 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
Spring Mix	28 g	56 g
Lemon-Pepper Seasoning	1 tbsp	2 tbsp
Roma Tomato	80 g	160 g
Mayonnaise	2 tbsp	4 tbsp
Feta Cheese, crumbled	¼ cup	½ cup
Lemon	1	2
Chicken Broth Concentrate	1	2
Garlic, cloves	1	2
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.

## 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 potatoes

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



## Make tomato salad and feta mayo

While **patties** cook, whisk together **1 tbsp lemon juice**, **¼ tsp sugar** and **1 tbsp oil** (dbl all for 4 ppl) in a large bowl. Add **tomatoes** and **spring mix**. Season with **salt** and **pepper**, then toss to combine. Combine **mayo** and **feta** in a small bowl.



## Prep

While **potatoes** roast, zest, then juice **lemon**. Cut **tomato** into ½-inch pieces. Peel, then mince or grate **garlic**.



## Toast buns

Halve **buns**, then arrange on an unlined baking sheet, cut-side up. 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**, **Lemon-Pepper Seasoning**, **garlic** and **⅛ tsp salt** (dbl for 4 ppl) 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 another medium bowl. Add **potatoes**, then toss to coat. Spread **feta mayo** over **bottom buns**, then stack with **patties** and **some salad**. Close with top **buns**. Divide **burgers**, **lemon potatoes** and **remaining salad** between plates.

## Dinner Solved!