



# Shawarma-Spiced Lamb Sandwich

with Dill Yogurt Sauce and Roast Potatoes

FAMILY

30 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



Ground Lamb



Artisan Bun



Shawarma Spice Blend



Red Potato



Baby Spinach



Greek Yogurt



Garlic Salt



Dill

## HELLO SHAWARMA SPICE

Our shawarma spice is a unique blend of smoky, sweet and delicious

## START HERE

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

### Bust Out

Baking Sheet, Measuring Spoons, Large Bowl, Small Bowl, Large Non-Stick Pan

### Ingredients

	2 Person	4 Person
Ground Lamb	250 g	500 g
Artisan Bun	2	4
Shawarma Spice Blend	1 tbsp	2 tbsp
Red Potato	300 g	600 g
Baby Spinach	56 g	113 g
Greek Yogurt	100 g	200 g
Garlic Salt	½ tsp	1 tsp
Dill	7 g	14 g
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 71°C/160°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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### 1. ROAST POTATOES

Cut the **potatoes** into 1-inch pieces. Toss **potatoes** with **1 tbsp oil** (dbl for 4 ppl) on a baking sheet. Season with **¼ tsp garlic salt** (dbl for 4 ppl) and **pepper**. Roast in the **middle** of the oven, until golden-brown, 21-23 min.



### 4. TOAST BUNS AND MAKE SAUCE

While **burgers** and **potatoes** cook, roughly chop the **dill**. Stir together the **dill** and **yogurt** in a small bowl. Season with **salt** and **pepper**. Halve the **buns**. Arrange the **buns**, cut-side up on another baking sheet. Toast in the **top** of the oven, until golden-brown, 4-5 min. (**TIP**: Keep your eye on them so they don't burn!)



### 2. MAKE LAMB PATTIES

Combine the **lamb**, **¼ tsp garlic salt** (dbl for 4 ppl), **Shawarma spice blend** in a large bowl. Season with **pepper**. Form **mixture** into **two 4-inch wide burger patties** (four patties for 4 ppl).



### 5. FINISH AND SERVE

Divide **half the yogurt-dill sauce** between **top** and **bottom buns**. Place **lamb patties** on the **bottom bun**. Top with the **spinach** and **top bun**. Divide the **roasted potatoes** and **spiced lamb burgers** between plates. Serve the **remaining yogurt-dill sauce** on the side for dipping.



### 3. COOK PATTIES

Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then the **patties** to the pan. Pan-fry, until **patties** are golden-brown and cooked through, 3-5 min per side. **\*\* (TIP**: Don't overcrowd the pan. If your pan is smaller, cook the patties in 2 batches for 4 ppl.)

## Dinner Solved!