



Tikka-Style Lamb Burgers

with Potato Wedges and Curry Mayo

30 Minutes



Ground Lamb



Artisan Bun



Russet Potato



Spring Mix



Panko Breadcrumbs



Tikka Sauce



Indian Spice Mix



Mayonnaise

HELLO TIKKA SAUCE

This South Asian-style sauce is the perfect curry mayo base!

Start here

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

Bust out

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

Ingredients

	2 Person	4 Person
Ground Lamb	250 g	500 g
Artisan Bun	2	4
Russet Potato	460 g	920 g
Spring Mix	28 g	56 g
Panko Breadcrumbs	¼ cup	½ cup
Tikka Sauce	½ cup	1 cup
Indian Spice Mix	1 tbsp	2 tbsp
Mayonnaise	4 tbsp	8 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°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 wedges. Add **potatoes**, **2 tsp Indian Spice Mix** (dbl for 4 ppl) 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. Roast in the middle and bottom of the oven, rotating sheets halfway through.) Season with **salt** and **pepper**, then toss to combine. Roast in the **middle** of the oven until golden-brown, 22-24 min.



Toast buns

While **patties** cook, halve **buns**. Arrange **buns** on an unlined baking sheet, cut-side up. Toast in the **top** of the oven until golden-brown, 3-4 min. (**TIP:** Keep an eye on them so they don't burn!)



Form patties

While **potatoes** roast, add **lamb**, **panko**, **2 tbsp tikka sauce** and **¼ tsp salt** (dbl both for 4 ppl) to a medium bowl. Season with **pepper**, then combine. Form **mixture** into **two 4-inch-wide patties** (4 patties for 4 ppl).



Make sauces

Add **mayo** and **remaining Indian Spice Mix** to a small bowl. Season with **salt** and **pepper**, then stir to combine. Set aside. Add **remaining tikka sauce** to a small pot over medium heat. Cook, stirring occasionally, until **sauce** is warmed through, 2-3 min.



Cook patties

Heat a large non-stick pan over medium heat. When the pan is hot, add **patties** to the dry pan. Pan-fry until **patties** are golden-brown and cooked through, 4-6 min per side.**



Finish and serve

Spread **warmed tikka sauce** on **top buns**. Spread **half the curry mayo** on **bottom buns**, then stack with **burgers** and **spring mix**. Close with **top buns**. Divide **burgers** and **potatoes** between plates. Serve **remaining curry mayo** on the side for dipping.

Dinner Solved!