



# Pork Souvlaki-Inspired Burgers

## with Lemon Potatoes

Family Friendly

35 Minutes



### CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.  
Happy cooking!



Ground Pork



Brioche Buns



Lemon-Pepper Seasoning



Mayonnaise



Parsley



Chicken Broth Concentrate



Garlic, cloves



Panko Bread crumbs



Ground Turkey



Spring Mix



Roma Tomato



Feta Cheese, crumbled



Lemon



Red Wine Vinegar



Russet Potato

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
 Ground Turkey	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
Parsley	7 g	14 g
Lemon	1	1
Chicken Broth Concentrate	1	2
Red Wine Vinegar	1 tbsp	2 tbsp
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.*

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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 **vinegar**, **¼ tsp sugar** and **1 tbsp oil** (dbl both for 4 ppl) in another medium bowl. Add **tomatoes**, **spring mix**, **remaining garlic** and **half the parsley**. 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** (whole lemon for 4 ppl). Cut any **remaining lemon** into wedges. Roughly chop **parsley**. 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** and **half the garlic** 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.\*\*

 **CUSTOM RECIPE**

If you've opted to get **turkey**, prepare and cook it in the same way the recipe instructs you to prepare and cook the **pork**.



## Finish and serve

Whisk together **lemon zest**, **broth concentrate** and **1 tbsp lemon juice** (dbl for 4 ppl) in a large bowl. Add **potatoes** and **remaining parsley**, 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. Squeeze over a **lemon wedge**, if desired.

## Dinner Solved!