



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



Lemon



Garlic, cloves



Panko Breadcrumbs



Ground Turkey



Spring Mix



Roma Tomato



Feta Cheese, crumbled



Chicken Broth Concentrate



Russet Potato

HELLO SOUVLAKI BURGERS

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
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*	.25 tsp	.5 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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1



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 and tender, 25-28 min.

4



Make tomato salad and feta mayo

- Meanwhile, 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.

2



Prep

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

5



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!)

3



Cook patties

- Combine **pork**, panko, **Lemon-Pepper Seasoning**, **garlic** and **¼ 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.**

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**.

6



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!