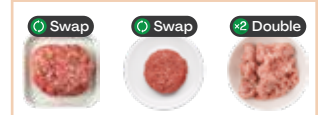




Pork Souvlaki-Inspired Burgers with Zesty Potatoes

Family Friendly 30 Minutes



Customized Protein + Add Swap or *2 Double

If you chose to alter your protein, simply follow the icons and specific instructions on the back in the sidebar and you're set. You can also refer to your customized recipe online, visit [hellofresh.ca](https://www.hellofresh.ca)

Ground Beef 250 g | 500 g Beyond Meat® 2 | 4 Ground Pork 500 g | 1000 g



- Ground Pork 250 g | 500 g
- Artisan Bun 2 | 4
- Spring Mix 28 g | 56 g
- Zesty Garlic Blend 1 tbsp | 2 tbsp
- Tomato 1 | 2
- Yogurt Sauce 6 tbsp | 12 tbsp
- Lemon 1 | 2
- Garlic, cloves 1 | 2
- Russet Potato 2 | 4
- Panko Breadcrumbs 1/3 cup | 1/2 cup
- Feta Cheese, crumbled 1/4 cup | 1/2 cup

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.

Pantry items | Pepper, butter, salt, oil

Cooking utensils | 2 baking sheets, large non-stick pan, measuring spoons, 3 medium bowls, parchment paper, zester

1



Roast potatoes

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

- Cut **potatoes** into ½-inch pieces.
- Add **potatoes** and **1 tbsp** (2 tbsp) **oil** 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



Toast buns

- Meanwhile, 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.)

2



Prep

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

5



Make feta-yogurt sauce

- Meanwhile, add **feta**, **yogurt sauce** and **lemon juice** to another medium bowl. Season with **salt** and **pepper**, then stir to combine.

3



Cook patties

Swap | Ground Beef

Swap | Beyond Meat®

×2 Double | Ground Pork

- Combine **pork**, **panko**, **half the Zesty Garlic Blend**, **garlic** and **¼ tsp** (½ tsp) **salt** in a medium bowl.
- Form **mixture** into **two** (four) **5-inch-wide patties**.
- Heat a large non-stick pan over medium heat.
- When the pan is hot, add **patties**. Pan-fry until cooked through, 4-5 min per side. **

6



Finish and serve

- Add **potatoes**, **1 tbsp** (2 tbsp) **butter**, **lemon zest** and **remaining Zesty Garlic Blend** to a third medium bowl. Toss to coat.
- Spread **1 tbsp feta-yogurt sauce** over **bottom buns**, then stack with **spring mix**, **patties** and **tomatoes**. Close with **top buns**.
- Divide **burgers** and **zesty lemon potatoes** between plates.
- Serve **remaining feta-yogurt sauce** alongside for dipping.

Measurements within steps

1 tbsp (2 tbsp) oil
2 person 4 person Ingredient

3 | Cook patties

Swap | Ground Beef

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

3 | Cook Beyond Meat® patties

Swap | Beyond Meat®

If you've opted to get **Beyond Meat®**, skip the instructions to form the **patties**. Reserve **panko** for another use. Use all the **Zesty garlic blend** for **potatoes** in step 6. Cook **Beyond Meat® patties** the same way the recipe instructs you to cook the **pork**. **

3 | Cook patties

×2 Double | Ground Pork

If you've opted for **double pork**, add an extra **¼ tsp** (½ tsp) **salt** to the **pork mixture**. Form into **four** (eight) **5-inch-wide patties**.