



Beef Burgers and Greek-Style Salad with Feta Mayo

Family Friendly 25-35 Minutes

Custom Recipe

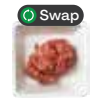
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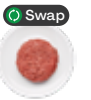
or

*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 Turkey
250 g | 500 g



Beyond Meat®
2 | 4



Ground Beef
250 g | 500 g



Artisan Bun
2 | 4



Tomato
1 | 2



Oregano
7 g | 7 g



Mayonnaise
4 tbsp | 8 tbsp



Feta Cheese, crumbled
1/2 cup | 1 cup



Baby Spinach
56 g | 113 g



Panko Breadcrumbs
1/2 cup | 1/2 cup



Garlic Salt
1 tsp | 2 tsp



Lemon
1 | 2



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.

1



Prep

- Before starting, preheat the broiler to high.
- Wash and dry all produce.
- Finely chop **1 tbsp** (2 tbsp) **oregano leaves**.
- Cut **tomato** into ¼-inch pieces.
- Zest, then juice **lemon**.
- Add **mayo**, **lemon zest** and **half the feta** to a small bowl. Season with **pepper**, then stir to combine. Set aside.

2



Make patties

Swap | **Ground Turkey**

Swap | **Beyond Meat®**

- Add **beef**, **panko**, **2 tsp** (4 tsp) **oregano** and **half the garlic salt** to a large bowl. Season with **pepper**, then combine. (**TIP:** If you prefer a more tender patty, add an egg to mixture!)
- Form **beef mixture** into **two 4-inch-wide patties** (4 patties for 4 ppl).

3



Cook patties

- Heat a large non-stick pan over medium-high heat.
- When hot, add **patties** to the dry pan. (**NOTE:** Don't overcrowd the pan; cook patties in 2 batches if needed.)
- Pan-fry until **patties** are golden-brown and cooked through, 4-5 min per side.**
- Transfer to a plate, then cover to keep warm.

4



Toast buns

- Meanwhile, halve **buns**.
- Arrange on an unlined baking sheet, cut-side up.
- Broil **buns** in the **middle** of the oven until golden-brown, 1-2 min. (**TIP:** Keep an eye on buns so they don't burn!)

5



Make salad

- Whisk together ½ **tbsp** (1 **tbsp**) **lemon juice**, ¼ **tsp** (½ **tsp**) **sugar**, **1 tsp** (2 **tsp**) **chopped oregano** and **1 tbsp** (2 **tbsp**) **oil** in another large bowl.
- Add **tomatoes**, **spinach** and **remaining feta**. Season with **salt** and **pepper**. Toss to combine.

6



Finish and serve

- Spread **feta-mayo** on **bottom buns**, then stack with **patties** and some **salad**. Close with top **buns**.
- Divide **burgers** between plates.
- Serve **remaining salad** alongside.

Measurements
within steps

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

2 | Make turkey patties

Swap | **Ground Turkey**

If you've opted to get **turkey**, prepare it in the same way the recipe instructs you to prepare the **beef**, then add **1 tbsp** (2 **tbsp**) **oil** to the pan before cooking.**

2 | Make Beyond Meat® patties

Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, disregard instructions to form patties. Save **panko** for another use. Season patties with **2 tsp** (4 **tsp**) **oregano**, **half the garlic salt** and **pepper**. Heat a large non-stick pan over medium-high heat. When hot, add **1/2 tbsp** (1 **tbsp**) **oil**, then **Beyond Meat® patties**. Cook until golden-brown, 5-6 min.**

