



Feta Beef Burgers

with Greek-Style Salad

Family Friendly 25-35 Minutes



-  Ground Beef
-  Ground Turkey
-  Artisan Bun
-  Roma Tomato
-  Oregano
-  Mayonnaise
-  Feta Cheese, crumbled
-  White Wine Vinegar
-  Baby Spinach
-  Panko Breadcrumbs
-  Garlic Salt
-  Mixed Olives

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!

HELLO OREGANO

This punchy, earthy herb is part of the mint family!

Start here

- Before starting, preheat the broiler to high.
- Wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** (Ingredient)

Bust out

Baking sheet, measuring spoons, 2 large bowls, small bowl, whisk, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Ground Turkey	250 g	500 g
Artisan Bun	2	4
Roma Tomato	80 g	160 g
Oregano	7 g	7 g
Mayonnaise	4 tbsp	8 tbsp
Feta Cheese, crumbled	¼ cup	½ cup
White Wine Vinegar	½ tsp	1 tsp
Baby Spinach	56 g	113 g
Panko Breadcrumbs	¼ cup	½ cup
Garlic Salt	1 tsp	2 tsp
Mixed Olives	30 g	60 g
Sugar*	¼ tsp	½ tsp
Oil*		
Pepper*		

* Pantry items

** Cook beef and turkey 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 Prep

- Finely chop **1 tbsp** (2 tbsp) **oregano leaves**.
- Cut **tomato** into ¼-inch pieces.
- Add **mayo** and **half the feta** to a small bowl. Season with **pepper**, then stir to combine.



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!)



2 Make patties

- Add **beef**, **panko**, **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 the mixture!)
- Form **beef mixture** into **two 4-inch-wide patties** (4 patties for 4 ppl).

If you've opted to get **turkey**, moisten your hands slightly to form **patties**, then prepare and cook **turkey patties** in the same way the recipe instructs you to cook **beef patties**.**



5 Make salad

- Meanwhile, whisk together **remaining garlic salt**, **½ tbsp** (1 tbsp) **vinegar**, **¼ tsp** (½ tsp) **sugar** and **1 tbsp** (2 tbsp) **oil** in another large bowl.
- Add **tomatoes**, **spinach** and **remaining feta**. Sprinkle **olives** over top, if desired. Season with **pepper**, then toss to combine.



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.



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.

Dinner Solved!