



Indian-Spiced Lamb Burgers

with Mango Chutney and Sweet Potato Wedges

Global Burger

Spicy

30 Minutes



Ground Lamb



Artisan Bun



Sweet Potato



Spring Mix



Cilantro



Green Chili Pepper



Mayonnaise



Mango Chutney



Panko Breadcrumbs



Spicy Curry Paste



Crispy Chana Dal Mix



Indian Spice Mix

HELLO MANGO CHUTNEY

This sweet and zingy condiment pairs well with Indian flavours!

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Heat Guide for Step 3 (dbl for 4 ppl)

- Mild: ¼ tsp
- Medium: ¼ tsp
- Spicy: ½ tsp
- Extra-spicy: 1 tsp

Bust out

Baking sheet, measuring spoons, large bowl, parchment paper, small bowl, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Lamb	250 g	500 g
Artisan Bun	2	4
Sweet Potato	510 g	1020 g
Spring Mix	28 g	56 g
Cilantro	7 g	14 g
Green Chili Pepper 🌶️	1	2
Mayonnaise	4 tbsp	8 tbsp
Mango Chutney	4 tbsp	8 tbsp
Panko Breadcrumbs	¼ cup	½ cup
Spicy Curry Paste 🌶️	2 tbsp	4 tbsp
Crispy Chana Dal Mix	28 g	56 g
Indian Spice Mix	1 tbsp	2 tbsp
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 sweet potato wedges

- Cut **sweet potatoes** into ½-inch wedges.
- Add **sweet potatoes**, **2 tsp Indian Spice Mix** and **1 tbsp oil** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 parchment-lined baking sheets, with 2 tsp Indian Spice Mix and 1 tbsp oil per sheet.) Season with **salt** and **pepper**, then toss coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 22-24 min. (**NOTE:** For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)



Cook patties

- Heat a large non-stick pan over medium heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **patties**. Pan-fry until golden-brown and cooked through, 4-5 min per side.**



Prep and make cilantro mayo

- Meanwhile, finely chop **cilantro**.
- Finely chop **chili**, removing seeds for less heat. (**TIP:** We suggest using gloves when prepping chilis!)
- Add **mayo** and **half the cilantro** to a small bowl. Season with **salt** and **pepper**, then stir to combine.



Toast buns

- Meanwhile, halve **buns**.
- Arrange directly on the **top** rack of the oven, cut-side up.
- Toast until golden-brown, 3-4 min. (**TIP:** Keep an eye on them so they don't burn!)



Form patties

- Add **lamb**, **curry paste**, **panko**, **remaining cilantro**, **remaining Indian Spice Mix**, **¼ tsp salt** (dbl for 4 ppl) and **¼ tsp chilis** to a large bowl. (**NOTE:** Reference heat guide.) Season with **pepper**, then combine.
- Form **lamb mixture** into **two 4-inch-wide patties** (4 patties for 4 ppl).



Finish and serve

- Spread **mango chutney** on **top** and **bottom buns**.
- Stack **crispy chana dal mix**, **patties** and **spring mix** on **bottom buns**. Close with **top buns**.
- Divide **burgers** and **sweet potato wedges** between plates.
- Serve **cilantro mayo** alongside for dipping.

Dinner Solved!