



# Mediterranean Lamb Burgers

## with Sweet Potato Fries

Family Friendly

30 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 Lamb



Minced Turkey



Artisan Bun



Sweet Potato, fries



Mediterranean Spice Blend



Mayonnaise



Feta Cheese, crumbled



Mini Cucumber



Baby Spinach



Garlic Puree

### HELLO FETA CHEESE

*This Greek cheese is aged in brine, giving it a salty kick!*


## Start here

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

## Bust out

2 Baking sheets, medium bowl, measuring spoons, parchment paper, small bowl, large non-stick pan

## Ingredients

	2 Person	4 Person
Ground Lamb	250 g	500 g
 Minced Turkey	250 g	500 g
Artisan Bun	2	4
Sweet Potato, fries	340 g	680 g
Mediterranean Spice Blend	1 tbsp	2 tbsp
Mayonnaise	4 tbsp	8 tbsp
Feta Cheese, crumbled	½ cup	1 cup
Mini Cucumber	132 g	264 g
Baby Spinach	56 g	113 g
Garlic Puree	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 fries

Add **sweet potato fries** and **1 tbsp oil** to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat. (**NOTE:** For 4 ppl, use 2 parchment-lined baking sheets, with 1 tbsp oil per sheet.) 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 top of the oven, rotating sheets halfway through.)



## Toast buns

While **patties** cook, halve **buns**. Arrange on an unlined baking sheet, cut-side up. Toast **buns** in the **middle** of the oven, until golden-brown, 2-4 min. (**NOTE:** Keep your eye on them so they don't burn!)



## Prep and make patties

While **sweet potato fries** roast, cut **cucumber** into ¼-inch rounds. Add **lamb**, **garlic puree**, **Mediterranean Spice Blend** and **¼ tsp salt** (dbl for 4 ppl) to a medium bowl. Season with **pepper**, then combine. Form **lamb mixture** into **two 4-inch-wide patties** (4 patties for 4 ppl).



## CUSTOM RECIPE

If you've opted to get **turkey**, prepare and cook it in the same way the recipe instructs you to prepare and cook the **lamb**.



## Make feta-mayo

While **buns** toast, add **mayo** and **half the feta** to a small bowl. Season with **pepper**, then stir to combine.



## Cook patties

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



## Finish and serve

Spread **feta-mayo** onto **buns**. Top **bottom buns** with **spinach**, **patties**, **cucumbers** and **top buns**. Divide **burgers** and **sweet potato fries** between plates. Sprinkle **remaining feta** over **fries**.

## Dinner Solved!