



# Pork Souvlaki-Inspired Burgers

## with Zesty Potatoes

Family Friendly 30-40 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](http://www.hellofresh.ca)

↻ Swap  
  
 Ground Turkey  
 250g | 500g

↻ Swap  
  
 Plant-Based Ground Protein  
 250g | 500g



 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 45 ml   90 ml
 Lemon 1   2	 Garlic, cloves 1   2
 Russet Potato 2   4	 Panko Breadcrumbs ¼ cup   ½ cup
 Feta Cheese, crumbled ¼ cup   ½ 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** | Oil, salt, sugar, pepper, butter

**Cooking utensils** | 2 Baking sheets, 2 medium bowls, measuring spoons, zester, large bowl, parchment paper, whisk, large non-stick pan

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.

2



### Prep

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

3



### Cook patties

- 🔄 Swap | **Ground Turkey**
- 🔄 Swap | **Plant-Based Protein**
- Combine **pork**, **panko**, **half the Zesty Garlic Blend**, **garlic** and **¼ tsp** (½ tsp) **salt** in a medium bowl.
- Form **mixture** into **two 5-inch-wide patties** (4 patties for 4 ppl).
- 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.\*\*

4



### Make tomato salad

- Meanwhile, whisk together **1 tbsp** (2 tbsp) **lemon juice**, **¼ tsp** (½ tsp) **sugar** and **1 tbsp** (2 tbsp) **oil** in a large bowl.
- Add **tomatoes** and **spring mix**. Season with **salt** and **pepper**, then toss to combine.

5



### Toast buns

- 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!)

6



### Finish and serve

- Add **potatoes**, **1 tbsp** (2 tbsp) **butter**, **lemon zest** and **remaining Zesty Garlic Blend** to another medium bowl. Toss to coat.
- Spread **yogurt sauce** over **bottom and top buns**, then stack with **patties** and sprinkle with **feta**. Close with **top buns**.
- Divide **burgers**, **zesty lemon potatoes** and **salad** between plates.

Measurements  
within steps

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

### 3 | Cook turkey patties

🔄 Swap | **Ground Turkey**

If you've opted to get **turkey**, cook it in the same way the recipe instructs you to cook the **pork**\*\*.

### 3 | Cook plant-based patties

🔄 Swap | **Plant-Based Protein**

If you've opted to get **plant-based ground protein**, prepare, cook and plate it the same way the recipe instructs you to prepare, cook, and plate the **pork**\*\*.

\*\* Cook pork, turkey and plant-based ground protein to a minimum internal temperature of 74°C/165°F.



Issue with your meal? Scan the QR code to share your feedback.