



Pork Souvlaki-Inspired Burgers

with Lemon Potatoes

35 Minutes



Ground Pork



Brioche Buns



Spring Mix



Mediterranean Spice Blend



Roma Tomato



Mayonnaise



Feta Cheese, crumbled



Lemon



Chicken Broth Concentrate



Garlic, cloves



Russet Potato



Panko Breadcrumbs



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HELLO FETA

A salty, briny cheese with a crumbly texture!

Start here

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

Bust out

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

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Brioche Buns	2	4
Spring Mix	28 g	56 g
Mediterranean Spice Blend	1 tbsp	2 tbsp
Roma Tomato	80 g	160 g
Mayonnaise	2 tbsp	4 tbsp
Feta Cheese, crumbled	¼ cup	½ cup
Lemon	1	2
Chicken Broth Concentrate	1	2
Garlic, cloves	1	2
Russet Potato	460 g	920 g
Panko Breadcrumbs	¼ cup	½ cup
Sugar*	¼ tsp	½ tsp
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.

Contact

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Roast potatoes

- Cut **potatoes** into ½-inch pieces.
- Add **potatoes** and **1 tbsp oil** (dbl for 4 ppl) 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.



Make tomato salad and feta mayo

- Meanwhile, whisk together **1 tbsp lemon juice**, **¼ tsp sugar** and **1 tbsp oil** (dbl all for 4 ppl) in a large bowl.
- Add **tomatoes** and **spring mix**. Season with **salt** and **pepper**, then toss to combine.
- Combine **mayo** and **feta** in a small bowl.



Prep

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



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!)



Cook patties

- Combine **pork**, **panko**, **Mediterranean Spice Blend**, **garlic** and **¼ tsp salt** (dbl for 4 ppl) 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 hot, add **½ tbsp oil** (dbl for 4 ppl), then **patties**. Pan-fry until cooked through, 4-5 min per side.**



Finish and serve

- Whisk together **lemon zest**, **broth concentrate** and **1 tbsp lemon juice** (dbl for 4 ppl) in another medium bowl. Add **potatoes**, then toss to coat.
- Spread **feta mayo** over **bottom buns**, then stack with **patties** and **some salad**. Close with **top buns**.
- Divide **burgers**, **lemon potatoes** and **remaining salad** between plates.

Dinner Solved!