



Pork Souvlaki-Inspired Burgers with Lemon Potatoes

Family Friendly 30-40 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!



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Ground Pork



Ground Turkey



Brioche Buns



Spring Mix



Mediterranean Spice Blend



Roma Tomato



Mayonnaise



Feta Cheese, crumbled



Lemon



Chicken Broth Concentrate



Garlic, cloves



Sweet Potato



Panko Breadcrumbs

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.

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

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
Ground Turkey	250 g	500 g
Brioche Buns	2	4
Spring Mix	28 g	56 g
Mediterranean Spice Blend	1 tbsp	2 tbsp
Roma Tomato	95 g	190 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
Sweet Potato	340 g	680 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.



Roast sweet potatoes

- Cut **sweet potatoes** into ½-inch pieces.
- Add **sweet 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.



Make tomato salad and feta mayo

- 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.
- 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** (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 hot, add **½ tbsp** (1 tbsp) **oil**, then **patties**. Pan-fry until cooked through, 4-5 min per side.**

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



Finish and serve

- Whisk together **lemon zest**, **broth concentrate** and **1 tbsp** (2 tbsp) **lemon juice** 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.



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Dinner Solved!