



Pork Souvlaki-Inspired Burgers with Zesty Potatoes

Family Friendly 35 Minutes



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



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 Pork



Ground Turkey



Brioche Buns



Spring Mix



Zesty Garlic Blend



Roma Tomato



Yogurt Sauce



Lemon



Garlic, cloves



Yellow Potato



Panko Breadcrumbs



Feta Cheese,
crumbled

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
Zesty Garlic Blend	1 tbsp	2 tbsp
Roma Tomato	95 g	190 g
Yogurt Sauce	45 ml	90 ml
Lemon	1	2
Garlic, cloves	1	2
Yellow Potato	350 g	700 g
Panko Breadcrumbs	¼ cup	½ cup
Feta Cheese, crumbled	¼ cup	½ cup
Sugar*	¼ tsp	½ tsp
Butter*	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.



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



Roast potatoes

- 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.



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.



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**, **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 hot, add **patties**. Pan-fry until cooked through, 4-5 min per side.**

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



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.

Dinner Solved!