

Pork Souvlaki-Inspired Burgers

with Zesty Potatoes

Family Friendly 35 Minutes







Ground Pork







Brioche Buns

Spring Mix





Zesty Garlic Blend

Roma Tomato





Yogurt Sauce

Lemon





Garlic, cloves

Yellow Potato



Feta Cheese, Panko Breadcrumbs crumbled



Start here

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

Measurements , 1 tbsp (2 tbsp), oil within steps Ingredient

Bust out

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

Inaredients

	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	1/4 cup	½ cup
Feta Cheese, crumbled	⅓ cup	½ cup
Sugar*	1/4 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, sov. sulphites, tree nuts and wheat.



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.



Prep

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



Cook patties

- Combine pork, panko, half the zesty garlic blend, garlic and 1/4 tsp (1/2 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.**



Make tomato salad

- Meanwhile, whisk together 1 tbsp (2 tbsp) lemon juice, 1/4 tsp (1/2 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.



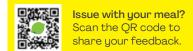
Toast buns

- · 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!)



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!