



Smart Merguez-Inspired Beef Patties

with Lemony Mayo and Feta Side Salad

Calorie Smart

Carb Smart

Spicy

30 Minutes



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Ground Beef



Harissa Spice Blend



Smoked Paprika-Garlic Blend



Italian Breadcrumbs



Lemon



Baby Tomatoes



Sweet Bell Pepper



Baby Spinach



Feta Cheese, crumbled



Mayonnaise

HELLO HARISSA SPICE BLEND

This fragrant chili pepper seasoning is commonly used in North African cuisine!

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

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

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Harissa Spice Blend 🍷	1 tbsp	2 tbsp
Smoked Paprika-Garlic Blend	1 tbsp	2 tbsp
Italian Breadcrumbs	¼ cup	½ cup
Lemon	1	2
Baby Tomatoes	113 g	227 g
Sweet Bell Pepper	160 g	320 g
Baby Spinach	56 g	113 g
Feta Cheese, crumbled	½ cup	1 cup
Mayonnaise	2 tbsp	4 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.



1 Prep and season peppers

- Zest, then juice **half the lemon**. Cut **remaining lemon** into wedges.
- Core, then cut **pepper** into ¼-inch slices.
- Halve **tomatoes**.
- Add **peppers**, **half the Harissa Spice Blend** and **½ tbsp** (1 tbsp) **oil** to one side of a parchment-lined baking sheet. Season with **pepper**, then toss to coat. Set aside.



4 Make lemony mayo

- Meanwhile, add **mayo**, **lemon zest** and **½ tsp** (1 tsp) **lemon juice** to a small bowl.
- Season with **salt** and **pepper**, then stir to combine.



2 Form patties

- Add **breadcrumbs**, **Smoked Paprika-Garlic Blend**, **remaining Harissa Spice Blend** and **half the feta** to a medium bowl. (**TIP:** If you prefer more tender patties, add an egg to mixture!)
- Add **beef**, then combine.
- Form **beef mixture** into **two 4-inch-wide patties** (4 patties for 4 ppl).



5 Make salad

- Add **2 tsp** (4 tsp) **lemon juice** and **½ tbsp** (1 tbsp) **oil** to a large bowl. Season with **salt** and **pepper**, then whisk to combine. (**TIP:** Add a pinch of sugar to dressing, if desired!)
- Add **tomatoes** and **spinach**, then toss to combine.



3 Cook patties and peppers

- Heat a large non-stick pan over medium heat.
- When hot, add **½ tbsp oil**, then **patties**. (**NOTE:** For 4 ppl, cook patties in 2 batches, using ½ tbsp oil per batch.)
- Pan-fry until golden-brown, 2-3 min per side.
- Transfer **patties** to the other side of baking sheet with **peppers**.
- Roast in the **middle** of the oven until **peppers** are tender and **patties** are cooked through, 10-12 min. **



6 Finish and serve

- Divide **patties**, **peppers** and **salad** between plates.
- Sprinkle **remaining feta** over **salad**.
- Squeeze a **lemon wedge** over top, if desired.
- Serve **lemony mayo** alongside for dipping.

Dinner Solved!



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