



Smart Merguez-Inspired Beef Patties

with Lemony Mayo and Feta Side Salad

Carb Smart

Calorie Smart

Spicy

30 Minutes



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CUSTOM RECIPE
This is a Custom Recipe. If you chose to double your protein, simply follow the instructions on the back of this card and you're set.
Happy cooking!

- Ground Beef
- Double 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
Double Ground Beef	500 g	1000 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 **mixture** into **two 4-inch-wide patties** (4 patties for 4 ppl).

If you've opted for **double beef**, add an **extra ¼ tsp** (½ tsp) **salt** to the **mixture**. (**TIP:** If you prefer more tender patties, add an egg [2 eggs for 4 ppl] to mixture!) Form into **four 4-inch-wide patties** (8 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 the 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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