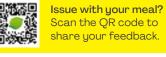


# Pork Souvlaki-Inspired Burgers

with Lemon Potatoes

Family Friendly 30-40 Minutes









**Ground Pork** 







Brioche Buns

Spring Mix





Mediterranean Spice

Roma Tomato







Mayonnaise

crumbled





Lemon

Chicken Broth



Concentrate

Garlic, cloves



Sweet Potato



Panko Breadcrumbs



## 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

## **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	⅓ cup	½ cup
Lemon	1	2
Chicken Broth Concentrate	1	2
Garlic, cloves	1	2
Sweet Potato	340 g	680 g
Panko Breadcrumbs	⅓ cup	½ cup
Sugar*	1/4 tsp	½ tsp
Oil*		
Salt and Pepper*		
11.		

- \* 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.





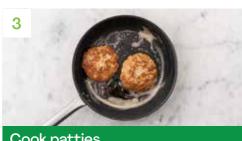
#### Roast sweet potatoes

- 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.



#### Prep

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



#### Cook patties

- Combine pork, panko, Mediterranean Spice 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 1/2 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**.



## Make tomato salad and feta mayo

- 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.
- Combine mayo and feta in a small bowl.



#### 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

- · 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.