



### Product Spotlight: Lemon

When zesting lemons, make sure to only remove the brightly coloured flesh of the peel. Avoid the white part, or pith, as this is quite bitter.



## Lamb Burgers with Greek Potatoes

Juicy lamb burgers seasoned with oregano, served alongside crispy lemon-roasted potatoes and fresh Greek-style toppings, making this an easy, hands-on dinner that's perfect for a relaxed family dinner.

 30 minutes

 Lamb

 2 servings

## Spice it up!

*Turn the yoghurt sauce into a whipped feta! Use a stick mixer or small blender to whip yoghurt, 100g feta cheese and lemon zest to smooth consistency.*

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
	38g	28g	45g

## FROM YOUR BOX

BABY POTATOES	400g
LEMON	1
LAMB MINCE	300g
GARLIC CLOVE	1
SHALLOT	1
TOMATO	1
LEBANESE CUCUMBER	1
PARSLEY	1 packet
GREEK YOGHURT	170g
WHOLEMEAL BURGER BUNS	2-pack



### 1. ROAST THE POTATOES

Set oven to 220°C.

Zest **lemon** (set aside) and slice. Thinly slice **potatoes**. Toss on a lined oven tray with **oil, 1 tsp oregano, salt and pepper**. Roast for 20–25 minutes until **potatoes** are golden.



### 2. MAKE THE BURGER PATTIES

Crush **garlic**. Add a bowl along with **lamb mince, 2 tsp oregano, salt and pepper**. Mix to combine. Form into **4 even patties**.



### 3. PREPARE THE FILLINGS

Slice **shallot** and **tomato**. Use a vegetable peeler to ribbon **cucumber**. Finely chop **parsley** (including tender stems) and add to a bowl along with **yoghurt** and **reserved lemon zest** (see notes). Mix to combine.

## FROM YOUR PANTRY

oil for cooking, salt, pepper, dried oregano

## KEY UTENSILS

large frypan, oven tray

## NOTES

Warm burger buns if desired.

**No gluten option - wholemeal buns are replaced with GF burger buns.**



### 4. COOK BURGER PATTIES

Heat a frypan over medium–high heat. Add **burger patties** and cook for 3–5 minutes each side or until cooked to your liking.



### 5. FINISH AND SERVE

Cut **burger buns** (see notes). Serve **burger buns, patties** and **fillings** on a platter with **greek potatoes** for everyone to build their own **burger**.



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