



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

4/6 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 36g TOTAL FAT 26g CARBOHYDRATES 43g

FROM YOUR BOX

	4 PERSON	6 PERSON
BABY POTATOES	800g	800 + 400g
LEMON	1	2
LAMB MINCE	600g	600g + 300g
GARLIC CLOVE	2	3
RED ONION	1	1
TOMATOES	2	3
LEBANESE CUCUMBERS	2	3
PARSLEY	1 packet	2 packets
GREEK YOGHURT	170g	2x 170g
WHOLEMEAL BURGER BUNS	2x 2-pack	3x 2-pack

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.



Scan the QR code to submit a Google review!



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, 1/2 tbsp oregano, salt and pepper**. Roast for 20-25 minutes until **potatoes** are golden.



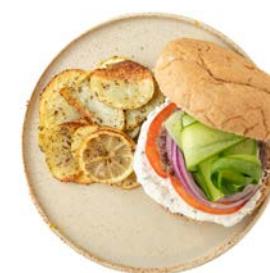
4. COOK BURGER PATTIES

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



2. MAKE THE BURGER PATTIES

Crush **garlic**. Add a bowl along with **lamb mince, 1 tbsp oregano, salt and pepper**. Mix to combine. Form into **4 even patties**. **6P - add 1 1/2 tbsp oregano. Form into 6 even patties**



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**.



3. PREPARE THE FILLINGS

Slice **onion** 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.

How did the cooking go? Share your thoughts via **My Recipes** tab in your **Profile** and leave a review. Something not right? Text us on **0448 042 515** or email **hello@dinnertwist.com.au**

