



# Feta Beef Burgers

with Greek Village Salad

Family Friendly

30 Minutes



Ground Beef



Ground Bison



Artisan Bun



Roma Tomato



Oregano



Mayonnaise



Feta Cheese, crumbled



White Wine Vinegar



Mini Cucumber



Spring Mix



Panko Breadcrumbs



Garlic Salt

### CUSTOM RECIPE

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

HELLO OREGANO

*This punchy, earthy herb is part of the mint family!*

## Start here

- Before starting, preheat the broiler to high.
- Wash and dry all produce.

## Bust out

Baking sheet, measuring spoons, 2 large bowls, small bowl, whisk, large non-stick pan

## Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Ground Bison	250 g	500 g
Artisan Bun	2	4
Roma Tomato	80 g	160 g
Oregano	7 g	7 g
Mayonnaise	4 tbsp	8 tbsp
Feta Cheese, crumbled	¼ cup	½ cup
White Wine Vinegar	½ tbsp	1 tbsp
Mini Cucumber	66 g	132 g
Spring Mix	56 g	113 g
Panko Breadcrumbs	¼ cup	½ cup
Garlic Salt	1 tsp	2 tsp
Sugar*	¼ tsp	½ tsp
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.*

## Contact

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## Prep

- Finely chop **1 tbsp oregano leaves** (dbl for 4 ppl).
- Halve **cucumber** lengthwise, then cut into ¼-inch half-moons.
- Cut **tomato** into ¼-inch pieces.
- Add **mayo** and **half the feta** to a small bowl. Season with **pepper**, then stir to combine.



## Toast buns

- Meanwhile, halve **buns**.
- Arrange on an unlined baking sheet, cut-side up.
- Broil **buns** in the **middle** of the oven until golden-brown, 2-4 min. (**TIP:** Keep an eye on buns so they don't burn!)



## Make patties

- Add **beef, panko, oregano** and **half the garlic salt** to a large bowl. Season with **pepper**, then combine. (**TIP:** If you prefer a firmer patty, add an egg to the mixture!)
- Form **beef mixture** into **two 4-inch-wide patties** (4 patties for 4 ppl).

If you've opted to get **bison**, cook it in the same way the recipe instructs you to cook the **beef**.



## Make salad

- Meanwhile, whisk together **remaining garlic salt**, **½ tbsp vinegar**, **¼ tsp sugar** and **1 tbsp oil** (dbl all for 4 ppl) in another large bowl.
- Add **cucumbers, tomatoes, spring mix** and **remaining feta**. Season with **pepper**, then toss to combine.



## Cook patties

- Heat a large non-stick pan over medium-high heat.
- When hot, add **patties** to the dry pan. (**NOTE:** Don't overcrowd the pan; cook patties in 2 batches if needed.) Pan-fry until **patties** are golden-brown and cooked through, 4-5 min per side.\*\*
- Transfer to a plate, then cover to keep warm.



## Finish and serve

- Spread **feta-mayo** on **bottom buns**, then stack with **patties** and **some salad**. Close with **top buns**.
- Divide **burgers** between plates.
- Serve **remaining salad** alongside.

## Dinner Solved!