



Greek Beef Burger





with Traditional Village Salad

Family 30 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!

-  Ground Beef
-  Artisan Bun
-  Shallot
-  Roma Tomato
-  Oregano
-  Mayonnaise
-  Feta Cheese, crumbled
-  White Wine Vinegar
-  Mini Cucumber
-  Spring Mix

HELLO XX

This bold herb brings a taste of the Mediterranean to burger night

Start here

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

Bust Out

Baking sheet, measuring spoons, box grater, large bowl, small bowl, whisk, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Artisan Bun	2	4
Shallot	50 g	100 g
Roma Tomato	80 g	160 g
Oregano	7 g	7 g
Mayonnaise	4 tbsp	8 tbsp
Feta Cheese, crumbled	½ cup	1 cup
White Wine Vinegar	1 tbsp	1 tbsp
Mini Cucumber	66 g	132 g
Spring Mix	56 g	113 g
Sugar*	¼ tsp	½ tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Prep

Finely chop **1 tbsp oregano leaves** (dbl for 4 ppl). Cut **cucumber** in half, lengthwise, then into ¼-inch thick half-moons. Cut **tomato** into ¼-inch cubes. Peel, then grate the **shallots**.



Toast buns

While **burgers** cook, cut **buns** in half, then arrange them, cut-side up, on a baking sheet. Toast **buns** in the **middle** of the oven, until golden-brown, 2-4 min. (**TIP:** Keep your eye on them so they don't burn!)



Make patties

Combine **beef, shallots, oregano** and **¼ tsp salt** (dbl for 4 ppl) in a large bowl. Season with **pepper**. Form **beef mixture** into **two 4-inch wide burger patties**. (**NOTE:** You will have four patties for 4 ppl.)



Make feta-mayo & salad

While **buns** toast, stir together the **feta** and **mayo** in a small bowl. Season with **pepper**. Whisk together **½ tbsp vinegar**, **¼ tsp sugar** and **1 tbsp oil** (dbl all for 4 ppl) in another large bowl. Add **cucumbers, tomatoes** and **spring mix**. Season with **salt** and **pepper**, then toss together.



Cook burgers

Heat a large non-stick pan over medium-high heat. When hot, add the **patties** to the dry pan. Pan-fry, until **patties** are golden-brown and cooked through, 3-5 min per side. ****** Transfer to a plate and keep warm. (**TIP:** Don't overcrowd the pan; cook the patties in 2 batches for 4 ppl)



Finish and serve

Spread **each bottom bun** with **feta-mayo**, then top with the **patties** and **half the salad**. Serve the **remaining salad** on the side.

Dinner Solved!