



# GREEK DINER BURGERS ON THE GRILL

on Brioche Buns with a Cucumber Tomato Salad



## HELLO GREEK BURGERS

Feta cheese, spices, and a cool cucumber tomato salad recreate those iconic diner flavors.

**PREP: 10 MIN** | **TOTAL: 30 MIN** | **CALORIES: 890**



Ground Beef



Feta Cheese  
(Contains: Milk)



Lemon



Sour Cream  
(Contains: Milk)



Roma Tomatoes



Dijon Mustard



Mediterranean  
Spice Blend



Hot Sauce



Shallot



Persian  
Cucumbers



Brioche Buns  
(Contains: Wheat, Milk, Eggs)



## START STRONG

This recipe can be prepared in a pan, grill pan, or on the grill—it's versatile that way. But keep an eye out for doneness, since cook times may vary (and use a thermometer, if you have one, for your burgers).

## BUST OUT

- Large bowl
  - Zester
  - Grill or large pan
  - 2 Small bowls
  - Sugar (1 tsp | 2 tsp)
  - Medium bowl
  - Vegetable oil (2 tsp | 4 tsp)
  - Olive oil (1 TBSP | 2 TBSP)
  - Butter (1 TBSP | 2 TBSP)
- (Contains: Milk)

## INGREDIENTS

Ingredient 2-person | 4-person

- Ground Beef 10 oz | 20 oz
- Mediterranean Spice Blend 1 TBSP | 2 TBSP
- Feta Cheese ½ Cup | 1 Cup
- Hot Sauce 1 tsp | 2 tsp
- Lemon 1 | 2
- Shallot 1 | 2
- Sour Cream 2 TBSP | 4 TBSP
- Persian Cucumbers 2 | 4
- Roma Tomatoes 2 | 4
- Dijon Mustard 1 tsp | 2 tsp
- Brioche Buns 2 | 4

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



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## 1 FORM PATTIES

Place **beef**, **2 tsp Mediterranean spice**, **2 TBSP feta cheese**, and **½ tsp hot sauce** in a large bowl (save the rest of the spice, feta, and hot sauce for later). Season with **salt** and **pepper**. Mix until combined. Shape into two ½-inch-thick patties and set aside.



## 4 MAKE SALAD

Trim ends from **cucumbers**, then quarter lengthwise. Cut crosswise into ½-inch pieces. Quarter **tomatoes** and chop into ½-inch pieces. In a medium bowl, toss together cucumbers, half the **shallot** (add more for extra onion flavor), tomatoes, **lemon zest**, juice from two **lemon quarters**, **1 tsp mustard** (we sent more), **1 tsp sugar**, and a large drizzle of **olive oil**. Season with **salt** and **pepper**.



## 2 PREP

**Wash and dry all produce**. Zest **lemon**, then cut into quarters. Halve, peel, and thinly slice **shallot**. Heat a grill over direct heat and brush grates with **2 tsp oil**. **TIP:** If cooking indoors, heat a drizzle of oil and 1 TBSP butter in a grill pan or large pan over medium-high heat.



## 5 TOAST BUNS

Microwave **1 TBSP butter** in a small, microwave-safe bowl until melted, about 20 seconds. Split **buns** in half and brush cut sides with melted butter. Place on grill or in pan used for burgers cut-side down and toast until light golden, 1-2 minutes.



## 3 COOK PATTIES

Add **patties** to grill or pan and cook until marks appear on bottom, 7-8 minutes. Flip and cook until marks appear on other side, 6-7 minutes more. Transfer to a plate. Meanwhile, mix together **sour cream**, a drizzle of **olive oil**, remaining **Mediterranean spice blend**, and remaining **feta cheese** in a small bowl. Set aside.



## 6 ASSEMBLE BURGERS

Spread **sour cream mixture** onto bottom halves of **buns**, then place **patties** on top. Top with remaining bun halves. Sprinkle with remaining **hot sauce**, if desired. Divide between plates. Serve with **salad** and remaining **lemon** on the side. **TIP:** Put a little salad inside your burger for a cool, crisp sensation.

## CELEBRATE!

Tasty Greek burgers deserve a big fat hooray.

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