



Lamb Meatball Burgers

with Tomato Spring Salad

35 Minutes



Ground Lamb



Artisan Bun



Mozzarella Cheese, shredded



Italian Seasoning



Marinara Sauce



Grape Tomatoes



Balsamic Vinegar



Italian Breadcrumbs



Garlic



Spring Mix

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!

HELLO MEATBALL BURGERS

These lamb burgers are packed full of rich Italian flavours!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Line a baking sheet with parchment paper before you begin. It helps get the lamb in the oven quicker!

Bust Out

2 Baking sheets, measuring spoons, box grater, large bowl, parchment paper, whisk, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Lamb	250 g	500 g
Artisan Bun	2	4
Mozzarella Cheese, shredded	¼ cup	½ cup
Italian Seasoning	1 tbsp	2 tbsp
Marinara Sauce	½ cup	1 cup
Grape Tomatoes	113 g	227 g
Balsamic Vinegar	1 tbsp	2 tbsp
Italian Breadcrumbs	¼ cup	½ cup
Garlic	6 g	12 g
Spring Mix	56 g	113 g
Sugar*	½ tsp	1 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 and make patties

Peel, then mince the **garlic**. Combine **lamb, garlic, Italian seasoning, Italian breadcrumbs, ¼ tsp salt** and **¼ tsp pepper** (dbl both for 4 ppl) in a large bowl. Form **mixture** into **two 4-inch wide patties** (four patties for 4 ppl). Lightly press a thumb print into **each patty**. (**NOTE**: Don't push all the way through!)



Toast buns

While **patties** cook, halve buns, then arrange them cut-side up on another baking sheet. Toast, in the **middle** of the oven, until **buns** are golden-brown, 5-6 min. (**NOTE**: Keep an eye on them so they do not burn!)



Cook patties

Heat a large non-stick pan over medium-high heat. When hot, add **½ tsp oil**, then the patties. Pan-fry, until golden-brown, 2-3 min per side. Remove the pan from heat. Transfer **patties** to a parchment-lined baking sheet. (**TIP**: Don't overcrowd the pan, cook the burgers in 2 batches for 4 ppl.)



Make salad

While **buns** toast, halve **tomatoes**. Whisk together **vinegar, ½ tsp sugar** and **2 tbsp oil** (dbl both for 4 ppl) in another large bowl. Season with **salt** and **pepper**. Add **spring mix** and **tomatoes**, then toss together.



Finish patties

Spoon **marinara sauce** evenly over **each patty**, then sprinkle with **cheese**. Bake in the **bottom** of the oven, until **patties** are cooked through and cheese is melted, 6-8 min.**



Finish and serve

Place **patties** between **toasted buns**. Divide **lamb burgers** and **salad** between plates.

Dinner Solved!