



Lamb Merguez Burger on a Bun

with Spicy Aioli and Salad

30 Minutes



Ground Lamb



Turkish Spice Blend



Artisan Roll



Spring Mix



Sriracha



Sweet Bell Pepper



Shallot



Mayonnaise



Parsley



White Wine Vinegar



Roma Tomato



Panko Breadcrumbs

HELLO LAMB MERGUEZ

A popular Middle Eastern spiced lamb sausage

Start here

- Before starting preheat the oven to 450°F.
- Wash and dry all produce.

Heat Guide for Step 1 (dbl for 4 ppl):

- Mild: ¼ tsp
- Medium: ½ tsp
- Spicy: 1 tsp
- Extra-spicy: 2 tsp

Bust Out

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

Ingredients

	2 Person	4 Person
Ground Lamb	250 g	500 g
Turkish Spice Blend	1 tbsp	2 tbsp
Artisan Roll	2	4
Spring Mix	56 g	113 g
Sriracha 🌶️	2 tsp	4 tsp
Sweet Bell Pepper	160 g	320 g
Shallot	50 g	100 g
Mayonnaise	2 tbsp	4 tbsp
Parsley	7 g	14 g
White Wine Vinegar	1 tbsp	2 tbsp
Roma Tomato	80 g	160 g
Panko Breadcrumbs	¼ cup	½ cup
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 aioli

Core, then cut **pepper** into ¼-inch slices. Cut the **tomato** into ½-inch pieces. Roughly chop **parsley**. Peel, then thinly slice the **shallot**. Stir together **mayo** and ½ **tsp sriracha** in a small bowl. (NOTE: Reference Heat Guide.) Set aside.



Cook patties

When **veggies** are done, add ½ **tbsp oil** to the same pan (from step 2), then **patties**. Pan-fry, until golden-brown and cooked through, 3-5 min per side. ** (TIP: Don't overcrowd the pan; cook patties in 2 batches for 4 ppl, using ½ **tbsp oil** per batch.) Remove pan from heat.



Cook veggies

Heat a large non-stick pan over medium-high heat. When hot, add ½ **tbsp oil** (dbl for 4 ppl), then **peppers** and **shallots**. Cook, stirring occasionally, until **peppers** are tender-crisp, 5-7 min. Add **half the Turkish Spice Blend**. Season with **salt** and **pepper**. Cook, stirring often, until fragrant, 1 min. Add **2 tsp vinegar** (dbl for 4 ppl). Cook, stirring often, until combined, 30 sec. Transfer to a plate. Cover to keep warm.



Assemble burgers

Halve the **buns**. Arrange them cut-side up on a baking sheet. Toast in the **top** of the oven, until golden-brown, 4-5 min. (TIP: Keep your eye on them so they don't burn!) Spread **sriracha aioli** on the **bottom rolls**. Top with the **veggies** and a **lamb patties**, then the **top roll**.



Make patties

While **veggies** cook, add **lamb**, **panko**, **half the parsley** and **remaining Turkish Spice Blend** to a large bowl. Season with **pepper**. Divide **mixture** into **two equal-sized portions** (four portions for 4 ppl). Roll into balls, then flatten them into ½-inch thick **patties**.



Finish and serve

Whisk together **remaining parsley**, **remaining vinegar**, ½ **tsp sugar** and **2 tsp oil** (dbl both for 4 ppl) in another large bowl. Season with **salt** and **pepper**. Add **spring mix** and **tomatoes**, then toss to coat. Divide **burger** between plates and serve **salad** on the side.

Dinner Solved!