



Pork Souvlaki Burgers

with Lemon Potato Wedges

Family Friendly

30 Minutes



Ground Pork



Brioche Buns



Mini Cucumber



Lemon-Pepper
Greek Seasoning



Roma Tomato



Mayonnaise



Feta Cheese,
crumbled



Oregano



Lemon



Chicken Broth
Concentrate



Red Wine Vinegar



Garlic



Russet Potato



Panko Breadcrumbs

HELLO SOUVLAKI

Mediterranean flavors made week night ready with easy-to-cook pork burgers and a flavorful spice blend.

Start here

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

Bust Out

2 baking sheets, 2 medium bowls, microplane/zester, measuring spoons, large bowl, parchment paper, small bowl, whisk, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Brioche Buns	2	4
Mini Cucumber	66 g	132 g
Lemon-Pepper Seasoning	1 tbsp	2 tbsp
Roma Tomato	80 g	160 g
Mayonnaise	2 tbsp	4 tbsp
Feta Cheese, crumbled	¼ cup	½ cup
Oregano	7 g	7 g
Lemon	1	2
Chicken Broth Concentrate	1	2
Red Wine Vinegar	1 tbsp	2 tbsp
Garlic	3 g	6 g
Russet Potato	460 g	920 g
Panko Breadcrumbs	¼ cup	½ cup
Sugar*	¼ tsp	1 ½ tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

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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Roast potatoes

Cut **potatoes** into ½-inch pieces. Toss **potatoes** with **1 tbsp oil** (dbl for 4 ppl) on a parchment-lined baking sheet. Season with **salt and pepper**. Roast in the **middle** of the oven, until golden-brown, 25-28 min.



Mix greek salad and make feta mayo

While **patties** cook, whisk together **vinegar**, **¼ tsp sugar** and **1 tbsp oil** (dbl both for 4 ppl) in another medium bowl. Add **cucumber**, **garlic**, **tomato** and **half the oregano**. Season with **salt and pepper**, then toss together. Add **mayo** and **feta** to a small bowl. Stir to combine.



Prep

While **potatoes** roast, peel, then mince **garlic**. Zest, then juice **half the lemon**. Cut **remaining lemon** into wedges. Roughly chop **oregano leaves**. Cut **tomato** into ½-inch pieces. Cut **cucumber** in half lengthwise, then into ¼-inch thick half-moons.



Toast buns

Halve **buns**, then arrange, cut-side up on another baking sheet. Toast in the **top** of the oven, until lightly golden, 2-3 min.



Cook patties

Combine **pork**, **panko** and **Lemon-Pepper Seasoning** in a medium bowl. Form **mixture** into **two 4-inch wide patties** (4 patties for 4 ppl). Heat a large non-stick pan over medium heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **patties**. Pan-fry, until cooked through, 4-5 min per side.**



Finish and serve

Whisk together **lemon zest**, **broth concentrate** and **1 tbsp lemon juice** (dbl for 4 ppl) in a large bowl. Add **roasted potatoes** and **remaining oregano**. Toss to coat. Spread **feta mayo** over **bottom buns**. Top with the **patties**, some **Greek salad** and **top bun**. Serve the **roasted potatoes** and **remaining Greek salad** alongside.

Dinner Solved!