



ROSEMARY LAMB BURGERS

with Sweet Potato Wedges and Sour Cream

PRONTO



HELLO

ROSEMARY

This woody, pine-scented herb packs a powerful flavour punch

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 805



Ground Lamb



Sweet Potato, wedges



Rosemary



Sweet Chili Sauce



Burger Bun



Sour Cream



Baby Gem Lettuce



Roma Tomato

BUST OUT

- 2 Baking Sheets
- Small Bowl
- Large Non-Stick Pan
- Salt and Pepper
- Measuring Spoons
- Olive or Canola oil
- Medium Bowl

INGREDIENTS

2-person | 4-person

- Ground Lamb 250 g | 500 g
- Sweet Potato, wedges 340 g | 680 g
- Rosemary 10 g | 10 g
- Sweet Chili Sauce 🌶️ 3 tbsp | 6 tbsp
- Burger Bun 1,2,3 2 | 4
- Sour Cream 2 3 tbsp | 6 tbsp
- Baby Gem Lettuce 100 g | 200 g
- Roma Tomato 80 g | 160 g

ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également lait, la moutarde, les arachides, le sésame, le soja, les sulfites, les noix et le blé.

- 0 Seafood/Fruit de Mer
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites
- 10 Crustacean/Crustacé
- 11 Shellfish/Fruit de Mer

*Laver et sécher tous les aliments.



START STRONG

Preheat your oven to **425°F** (to roast the sweet potatoes and toast the buns). Start prepping when your oven comes up to temperature!



1 ROAST SWEET POTATOES

Wash and dry all produce.*

Strip a few **rosemary** leaves from the stems and finely chop **2 tsp** (double for 4 ppl). On a baking sheet, toss the **sweet potatoes** and **half** the rosemary with a drizzle of **oil**. Season with **salt** and **pepper**. Roast in the centre of the oven, flipping the wedges over halfway through cooking, until golden-brown, 22-24 min.



4 PREPARE CONDIMENTS

Meanwhile, in a small bowl, combine the **remaining sweet chili sauce** and **sour cream**. Slice the **tomato(es)** into ¼-inch rounds. Thinly slice the **lettuce**.



2 PREP BURGERS

Meanwhile, in a medium bowl, combine the **lamb**, **remaining rosemary** and **2 tbsp sweet chili sauce** (double for 4 ppl). Season with **salt** and **pepper**. Form the lamb mixture into two 4-inch wide burger patties (4 patties for 4 ppl).



5 TOAST BUNS

Split the **buns** in half and arrange on another baking sheet, cut-side up. Toast in the centre of the oven until golden-brown, 3-4 min. (**TIP:** Keep your eye on them so they don't burn!)



3 COOK BURGERS

Heat a large non-stick pan over medium heat. Add a drizzle of **oil**, then the **burgers**. Pan-fry until the burgers are cooked through, 4-6 min per side. (**TIP:** Cook to a minimum internal temp. of 160°F.**)



6 FINISH AND SERVE

Spread the **sweet chili crema** on the **buns**, then layer with the **lettuce**, **tomatoes** and **burgers**. Serve the **sweet potatoes** on the side.

CREAMY!

Sweet chili sauce and sour cream make a delicious crema when mixed together!