

# Lamb & Beef Burgers

*with Sweet Peppers & Baked Eggplant Fries*

**TIME:** 40-50 minutes

**SERVINGS:** 4

In tonight's dish, rich lamb and beef burgers get contrasting flavor from a cool, creamy spread of yogurt and a tangy-sweet topping of peppers, onion, and heritage globe tomatoes (which range in color from bright red to deep crimson). On the side, we're making a lighter take on fries to showcase a seasonal favorite: eggplant. Thin-cut pieces are coated in parmesan breadcrumbs, then baked to achieve a crispy surface and creamy texture.



## MATCH YOUR BLUE APRON WINE



Rich & Decadent

Serve a bottle with this symbol for a great pairing.



## Ingredients



1 1/2 lbs  
GROUND LAMB &  
BEEF BLEND



2  
CAGE-FREE  
FARM EGGS



1/2 cup  
PLAIN GREEK  
YOGURT



4  
POTATO BUNS



1 bunch  
MARJORAM



6 oz  
MINI SWEET  
PEPPERS



1  
EGGPLANT



1  
RED ONION



SUMMER SPECIALTY  
1/2 lb  
HERITAGE GLOBE  
TOMATOES



2 Tbsps  
RED WINE  
VINEGAR



1/3 cup  
GRATED  
PARMESAN  
CHEESE



1 cup  
PLAIN  
BREADCRUMBS

## KNICK KNACKS:



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## 1 Prepare the ingredients:

- ☐ Preheat the oven to 425°F.
- ☐ Wash and dry the fresh produce.
- ☐ Halve the eggplant crosswise, then cut in half lengthwise; cut into 1/4-inch-thick sticks.
- ☐ Peel and thinly slice the onion.
- ☐ Cut off and discard the pepper stems; halve the peppers lengthwise, then remove and discard the ribs and seeds. Thinly slice the peppers lengthwise.
- ☐ Medium dice the tomatoes; place in a bowl. Season with salt and pepper.
- ☐ Pick the marjoram leaves off the stems; discard the stems and roughly chop the leaves.
- ☐ Halve the buns.



## 2 Bread the eggplant fries:

- ☐ Crack the **eggs** into a large bowl; season with salt and pepper and beat until smooth. In a separate large bowl, combine the **breadcrumbs** and **cheese**; season with salt and pepper. Working in batches, thoroughly coat the **eggplant** in the beaten eggs (letting any excess drip off), then in the breadcrumb-cheese mixture (pressing to adhere). Transfer to a sheet pan in a single layer; drizzle with olive oil.

## 3 Bake the eggplant fries:

- ☐ Bake the **breaded eggplant fries**, rotating the sheet pan halfway through, 23 to 26 minutes, or until lightly browned and crispy. Remove from the oven. Transfer to a serving dish.



## 4 Cook the vegetables:

- ☐ While the eggplant fries bake, in a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot. Add the **onion** and **peppers**; season with salt and pepper. Cook, stirring occasionally, 7 to 9 minutes, or until lightly browned and slightly softened. Add the **tomatoes** and **vinegar**; cook, stirring occasionally, 2 to 3 minutes, or until softened and thoroughly combined.
- ☐ Turn off the heat; stir in 3/4 of the **marjoram**. Transfer to a bowl; season with salt and pepper to taste. Rinse and wipe out the pan.

## 5 Form & cook the patties:

- ☐ While the eggplant fries continue to bake, place the **ground lamb and beef** in a medium bowl; season with salt and pepper. Gently mix to incorporate. Using your hands, form the mixture into 4 equal-sized patties. Transfer to a plate.
- ☐ In the same pan, heat 1 tablespoon of olive oil on medium-high until hot. Add the patties and cook 3 to 4 minutes per side, or until browned and cooked through. Leaving any browned bits (or fond) in the pan, transfer to a plate.



## 6 Toast the buns & serve your dish:

- ☐ Add the **buns**, cut side down, to the pan of reserved fond. Toast on medium-high 1 to 2 minutes, or until lightly browned. Transfer to a work surface. Divide the **yogurt** among the cut sides of the buns. Top the bun bottoms with the **cooked patties** and **cooked vegetables** (you may have extra vegetables). Complete the burgers with the bun tops. Transfer to a serving dish.
- ☐ Garnish the **baked eggplant fries** with the **remaining marjoram**. Serve the burgers with the eggplant fries on the side. Enjoy!