

Spicy Feta Burgers

with Tomato, Walnut & Cucumber Salad

2 SERVINGS

30-40 MINS

 **Blue Apron**

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Ingredients

 12 oz USDA Prime Ground Beef

 1 Shallot

 1 Tbsp Red Harissa Paste

 1 oz Pitted Niçoise Olives

 1 ½ oz Feta Cheese

 ¼ cup Roasted Walnuts

 2 Challah Buns

 2 cloves Garlic

 2 tsps Date Syrup

 3 oz Pickle Chips

 1 bunch Mint

 1 Tbsp Za'atar Seasoning¹

 2 Persian Cucumbers

 4 oz Multicolored Grape Tomatoes

 1 Tbsp Sherry Vinegar

 ¼ cup Labneh Cheese

 1 bunch Parsley

INGREDIENT IN FOCUS

These prime beef burgers are bursting with bold, Middle Eastern flavors, thanks to the herby za'atar we're mixing directly into the patties, and the feta cheese spread we're punching up with smoky harissa paste—a North African chile paste made with garlic, olive oil, aromatic spices, and dried hot chile peppers.



Serve with Blue Apron wine that has this symbol blueapron.com/wine

¹. Ground Sumac, Sesame Seeds, Salt, Ground Thyme, Whole Dried Oregano & Crushed Aleppo Pepper

1 Prepare the ingredients & make the spicy feta

- Wash and dry the fresh produce.
- Medium dice the **cucumbers**.
- Halve the **tomatoes**.
- Peel and finely chop the **shallot**.
- Roughly chop the **olives**.
- Roughly chop the **walnuts**.
- Peel **2 cloves of garlic**; using a zester or the small side of a box grater, finely grate into a paste. Place in a large bowl.
- Halve the **buns**.
- Pick the **mint** leaves off of the stems.
- Roughly chop the **parsley** leaves and stems.
- In a bowl, combine the **feta** (crumbling before adding), **labneh**, and **harissa paste**; stir to combine. Taste, then season with salt and pepper if desired.



2 Make the salad

- In a medium bowl, combine the **diced cucumbers, halved tomatoes, chopped shallot, chopped olives, chopped walnuts, date syrup, vinegar, and 1 tablespoon of olive oil**. Season with salt and pepper. Set aside to marinate, stirring occasionally, at least 10 minutes.
- Taste, then season with salt and pepper if desired.



3 Form & cook the patties

- To the bowl of **garlic paste**, add the **beef** and **za'atar**. Season with salt and pepper. Gently mix to combine.
- Form the mixture into two $\frac{1}{2}$ -inch-thick patties.
- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **patties**. Cook 4 to 5 minutes per side (flipping carefully, as the oil may splatter), or until browned and cooked through.*
- Leaving any browned bits (or fond) in the pan, transfer to a work surface.
- Carefully drain off and discard any excess oil.



4 Toast the buns & serve your dish

- Add the **halved buns**, cut side down, to the pan of reserved fond. Toast on medium-high 30 seconds to 1 minute, or until lightly browned. Transfer to a work surface.
- Assemble the burgers using the **toasted buns, spicy feta, cooked patties, and pickle chips**.
- Serve the **burgers** with the **salad** on the side. Garnish the salad with the **chopped parsley and mint leaves** (tearing just before adding). Enjoy!



*The USDA recommends a minimum safe cooking temperature of 160°F for beef.

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Food safety handling information: blog.blueapron.com/foodsafety

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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