Feta & Lamb Burger

with Tzatziki-Dressed Corn



Ingredients*



24 oz Pasture-Raised **Ground Lamb**



1 Shallot



3 oz Feta Cheese



2 Tbsps Sherry Vinegar



1 tsp Whole Dried Oregano



4 Challah Buns



2 oz Pickled Peppadew Peppers



½ cup Tzatziki¹



¼ cup Mayonnaise



1 Tbsp Za'atar Seasoning²



4 ears of Corn



1 bunch Parsley



1 ½ Tbsps Red Harissa Paste



1 Tbsp Sugar

WHY WE LOVE **THIS DISH**

These burgers get exciting Mediterranean flavor from a smoky harissa mayo and a topper of feta cheese marinated with vibrant pickled peppers and verdant parsley. We're pairing the burgers with corn on the cob-smothered in creamy tzatziki sauce then dusted with herby za'atar to finish.

Blue Apron

blueapron.com



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



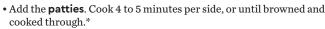
"Alexa, find Blue Apron recipes."

Prepare the ingredients

- Fill a large pot 3/4 of the way up with salted water; cover and heat to boiling on high.
- · Wash and dry the fresh produce.
- · Remove any husks and silks from the corn.
- Halve the buns.
- Peel and thinly slice the shallot.
- In a bowl, combine the sliced shallot, vinegar, and sugar. Set aside to marinate, stirring occasionally, at least 10 minutes.
- Roughly chop the peppers.
- Roughly chop the parsley leaves and stems.
- Combine the **chopped peppers** and **chopped parsley** in a separate bowl. Add the **feta** (crumbling before adding) and a drizzle of **olive oil**. Set aside to marinate, stirring occasionally, at least 10 minutes.
- In a bowl, combine the harissa paste and mayonnaise; stir to combine.

2 Form & cook the patties

- In a bowl, combine the lamb and oregano; season with salt and pepper. Gently mix to combine.
- Using your hands, form the mixture into four 1/2-inchthick patties.
- In a large pan, heat a drizzle of **olive oil** on medium-high until hot.



- Transfer to a work surface.
- · Wipe out the pan.



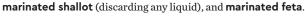
3 Cook the corn

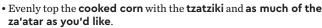
- Meanwhile, add the corn cobs to the pot of boiling water. Cook 3 to 4 minutes, or until bright yellow and slightly tender.
- · Drain thoroughly and pat dry with paper towels.
- Transfer to a serving dish.



4 Toast the buns & serve your dish

- · Working in batches, add the halved buns, cut side down, to the same pan. 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, harissa mayo, cooked patties,





• Serve the burgers with the dressed corn on the side. Enjoy!





egg, fish, milk, peanuts, soy, tree nuts, and wheat.