

Greek Lamb Burgers

with Tzatziki & Arugula-Feta Salad

4 SERVINGS

⌚ 35-45 MINS



Ingredients*



24 oz Pasture-Raised Ground Lamb



1 Red Onion



4 oz Arugula



3 oz Feta Cheese



2 Tbsps Red Wine Vinegar



4 Sesame Seed Buns



2 cloves Garlic



1 bunch Mint



½ cup Tzatziki¹



1 tsp Whole Dried Oregano



2 Persian Cucumbers



1 oz Pitted Niçoise Olives



½ lb Grape Tomatoes



2 tsps Date Syrup

WHY WE LOVE THIS DISH

We're calling on the classic ingredients and beloved flavors of Greek cuisine with layers of cooling cucumber yogurt, dynamic, garlicky lamb patties, and charred onion on perfectly toasted buns. Even more refreshing flavors abound with a crunchy salad of fresh tomatoes, cucumber, briny olives, and tangy feta.



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

¹ cucumber-yogurt sauce

*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Wash and dry the fresh produce.
- Peel **2 cloves of garlic**; using a zester or the small side of a box grater, finely grate into a paste.
- Peel the **onion** and cut crosswise into 1/2-inch-thick rounds, keeping the layers intact.
- Roughly chop the **olives**.
- Pick the **mint** leaves off the stems.
- Halve the **cucumbers** lengthwise, then thinly slice crosswise.
- Halve the **tomatoes**.
- In a large bowl, combine the **sliced cucumbers, halved tomatoes, oregano, date syrup, vinegar**, and a drizzle of **olive oil**; season with salt and pepper.



2 Cook the onion

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **onion rounds** in an even layer. Cook 4 to 5 minutes per side, or until charred and softened.
- Transfer to a work surface.
- Wipe out the pan.



3 Form & cook the patties

- In a large bowl, combine the **lamb** and **garlic paste**. Season with salt and pepper. Gently mix to combine.
- Form the mixture into four 1/2-inch-thick patties.
- In the same pan, 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

- Halve the **buns**.
- Working in batches if necessary, 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.



5 Make the salad & serve your dish

- To the bowl of **marinated vegetables**, add the **arugula, chopped olives**, and a drizzle of **olive oil**; toss to combine. Taste, then season with salt and pepper if desired.
- Assemble the burgers using the **toasted buns, tzatziki, cooked patties**, and as much of the **cooked onion** as you'd like.
- Serve the **burgers** with the **salad** on the side. Top the salad with **cheese** (crumbing before adding) and **mint leaves** (tearing just before adding). Enjoy!



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

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION. 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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