

# Feta & Lamb Burger

with Tzatziki-Dressed Corn

2 SERVINGS

⌚ 25-35 MINS

 **Blue Apron**  
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## Ingredients\*


Customized ingredients



12 oz Pasture-Raised Ground Lamb 

SWAPPED FOR:



2 Black Bean & Red Pepper Patties 



1 bunch Parsley



1 ½ Tbsps Red Harissa Paste



1 Tbsp Sugar



2 Challah Buns



1 Shallot



1 ½ oz Feta Cheese



1 Tbsp Sherry Vinegar



1 tsp Whole Dried Oregano



2 ears of Corn



½ oz Pickled Peppadew Peppers



½ cup Tzatziki<sup>1</sup>



2 Tbsps Mayonnaise



1 Tbsp Za'atar Seasoning<sup>2</sup>

## 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.



Serve with Blue Apron wine that has this symbol  
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1. cucumber-yogurt sauce 2. Sumac, Aleppo Pepper, Sesame Seeds, Salt, Thyme & Whole Oregano  
\*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients

- Fill a large pot  $\frac{3}{4}$  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 two  $\frac{1}{2}$ -inch-thick patties.
- In a medium pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **patties**. Cook 4 to 5 minutes per side, or until browned and cooked through.\*
- Transfer to a work surface.
- Wipe out the pan.



## 3 CUSTOMIZED STEP 2 If you chose Black Bean Patties

- Evenly sprinkle the **patties** on both sides with the **oregano**.
- 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 6 minutes per side, or until browned and heated through.
- 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

- 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**, **marinated shallot** (discarding any liquid), and **marinated feta**.
- Evenly top the **cooked corn** with the **tzatziki** and as much of the **za'atar** as you'd like.
- Serve the **burgers** with the **dressed corn** on the side. Enjoy!



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

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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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