



## Greek Lamb (or Beef) Burger

Cooking Time: 20 Minutes

Feast your eyes (and tastebuds) on this grass-fed beef or lamb burger, seasoned to perfection and topped with tzatziki, feta, red onions, and fresh herb mix from our farmers - served with a side salad.

Ingredients are subject to  
availability

# Greek Lamb (or Beef) Burger

## Ingredients:

lamb or beef

red onion

tzatziki

buns

salad mix

feta

2 garlic cloves

greek seasoning

lemon

## Instructions:

1. Place the ground meat into a large bowl, along with 2 cloves of minced garlic, greek seasoning packet, and salt. Using your hands fold the mixture together and then form the ground lamb (or beef) into 4 equal patties.
2. In a skillet over medium high heat, fry the patties for 3-5 minutes per side, until well browned.
3. Slice the red onion. Set to the side.
4. Prepare the side salad (reserve a few leaves to layer onto the burgers). Wash and dry the salad mix. Whisk together the juice of a lemon, 1-2 tablespoons of olive oil (or desired amount), and salt/pepper. In a salad bowl, toss half of the dressing with the salad mix and reserve the remaining dressing.
5. Toast the buns, watching them very carefully as not to burn them, under the oven broiler for a minute (if desired).
6. Divide the buns between plates and top with meat patties, tzatziki, feta, sliced red onion, and reserved lettuce. Serve with a side salad and lemon vinaigrette. Season with salt and pepper to taste. Enjoy!