

# DINNERLY



## Lamb Burger & Feta-Oregano Fries with Baharat Ketchup



30-40min



2 Servings

We love a good burger. You know, the kind with a toasty bun topped with a juicy lamb patty, dripping with ketchup, next to a heaping pile of fries. Yes to all that, but with a twist. We add warming baharat spice to the ketchup and toss crispy oven fries with feta cheese and dried oregano. Boom! It's everything you want in a burger plus so much more. We've got you covered!

### WHAT WE SEND

- 2 potatoes
- ¼ oz baharat spice blend <sup>3</sup>
- 10 oz pkg ground lamb
- 2 artisan buns <sup>1,2,4,5</sup>
- 2 oz feta <sup>2</sup>
- ¼ oz dried oregano

### WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- ¼ cup ketchup

### TOOLS

- rimmed baking sheet
- medium skillet

### ALLERGENS

Egg (1), Milk (2), Sesame (3), Soy (4), Wheat (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 1090kcal, Fat 61g, Carbs 97g, Protein 42g



#### 1. Bake fries

Preheat oven to 450°F with a rack in the lower third. Scrub **potatoes**, then cut lengthwise into ½-inch thick wedges. Place on a rimmed baking sheet and toss with **2 tablespoons oil**; season with **salt** and **pepper**. Roast on lower oven rack until crisp and golden brown on the bottom, 20 minutes. Flip and continue to bake until crispy, 5–10 minutes more.



#### 2. Prep ketchup & burgers

In a small bowl, combine **¼ cup ketchup** and **1 teaspoon baharat spice**; mix well and set aside for step 5.

Shape **lamb** into 2 (4-inch) patties; transfer to a plate and season all over with **salt** and **pepper**.



#### 3. Toast buns

Heat **1 tablespoon oil** in a medium skillet over medium-high. Brush cut sides of **buns** with **oil**. Place buns cut side down in skillet and toast until lightly browned, about 1 minute (watch closely). Transfer buns to a plate.



#### 4. LAMB VARIATION

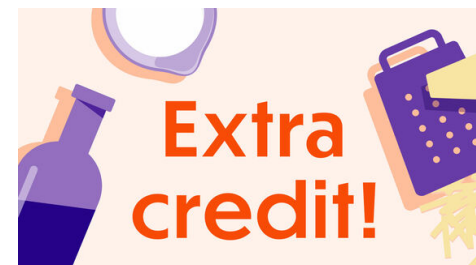
In same skillet, heat **1 tablespoon oil** over medium-high. Add **burgers** and cook until well browned and medium-rare, about 3 minutes per side (or longer for desired doneness).



#### 5. Assemble & serve

Use your fingers to crumble **feta** over **fries**. Sprinkle **1 teaspoon oregano** and **a pinch of salt** over top; toss to combine. Season to taste with **salt** and **pepper**.

Place **burgers** on **toasted buns** and top with **baharat ketchup**. Serve **feta-oregano fries** alongside. Enjoy!



#### 6. Pro tip: home fries!

If your fries are sticking to the baking sheet after 20 minutes, don't force it! Try cooking them a few more minutes before flipping. Once a crisp layer has formed underneath, the potatoes will naturally release from the pan.