

DINNERLY



Gyro-Spiced Lamb Burgers with Feta Aioli

& Greek Fries



40-50min



2 Servings

There are burgers and then there are burrrrgerrrs! This lamb burger with feta aioli definitely qualifies as the latter. Gyro spiced-ground lamb patties sizzle away before being piled onto toasted buns with creamy, feta-laced aioli. On the side, crisp oven fries are tossed with crumbled feta and diced onions. Now that's a burrrrgerrr! We've got you covered!

WHAT WE SEND

- 2 potatoes
- ¼ oz gyro spice
- 1 red onion
- 2 oz feta³
- 2 oz mayonnaise^{1,4}
- 10 oz pkg ground lamb
- 2 ciabatta rolls^{2,4}

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet
- medium heavy skillet (preferably cast-iron)

ALLERGENS

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

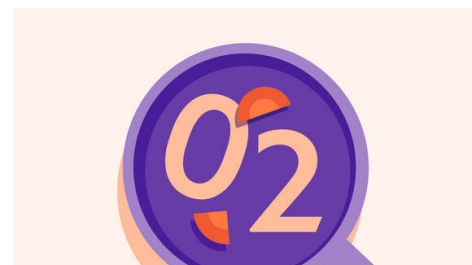
NUTRITION PER SERVING

Calories 1170kcal, Fat 71g, Carbs 91g, Protein 42g



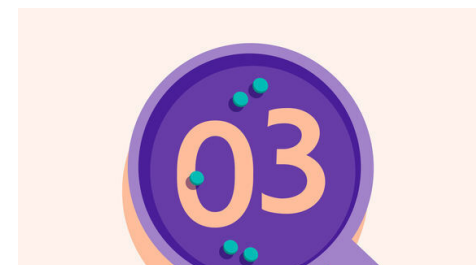
1. Cook fries

Preheat oven to 450°F with a rack in the center. Scrub **potatoes**; cut into ½-inch thick fries. On a rimmed baking sheet, toss fries with **2 tablespoons oil**; season with **half of the gyro spice**, **salt**, and **pepper**. Bake on center rack until golden brown and crisp, 35–40 minutes, stirring fries halfway through.



2. Prep ingredients

Thinly slice **onion**, then finely chop 2 tablespoons. Add to separate bowls, then cover with **water** and soak for 10 minutes; drain. Crumble **feta**. In a small bowl, mash **half of the feta** with **mayo** until a chunky sauce has formed; season to taste with **pepper**. In a medium bowl, combine **lamb** and **remaining gyro spice**. Gently mix until evenly combined (do not over mix).



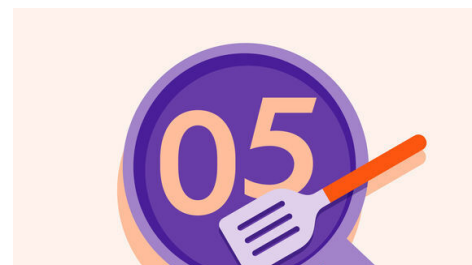
3. Cook burgers

Form **spiced ground lamb** into 2 (5-inch wide) patties; make a dimple in the center of one side of each patty. Season both sides with **salt** and **pepper**. In a medium heavy skillet, heat **1 tablespoon oil** over high until smoking. Add **burgers**, dimpled side up, and cook until browned on both sides and medium-rare, 2–3 minutes per side (or longer for desired doneness).



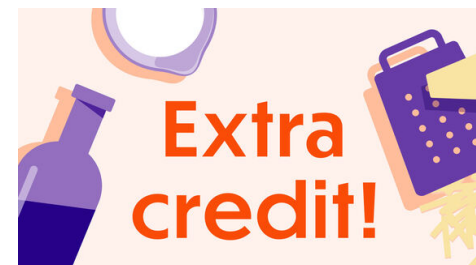
4. Toast buns

Transfer **burgers** to a plate; drain off **fat** into a small bowl. Brush cut sides of **buns** with fat. Toast buns, cut side-down, in same skillet over medium heat until golden brown, rotating occasionally for even browning, 2–3 minutes.



5. Finish & serve

Assemble **burgers** with **toasted buns**, **burger patties**, **feta aioli**, and **sliced onions**. Toss **fries** with **chopped onion** and **remaining crumbled feta**. Serve alongside **burgers**. Enjoy!



6. Mellow out your onions!

For this recipe we soak the onions (for both the burger and the fries!) in water—this dials back their pungency and mellows out the flavor. After 10 minutes, the onions are still crunchy and bright, but without too much raw onion punch.