Fast! Lamb Shawarma Burger
with Tzatziki & Potato Chips

ca. 20min   2 Servings

Aromatic, warmly spiced shawarma is one of our favorite street foods, so we thought why not turn it into a burger? Ground lamb perfectly showcases the savory spices for the juicy patties that rest on toasted potato buns with lettuce, tomato, and a dollop of creamy tzatziki. Add some potato chips and we've got ourselves a new favorite. We've got you covered!

1. Prep ingredients

Thinly slice **tomato**. Separate **lettuce leaves** and tear a few in half (save rest for own use).

Heat a medium skillet over medium-high until very hot. Lightly brush cut sides of **buns** with **oil**. Toast, cut-side down, until golden, about 1 minute (watch closely as they can burn easily).
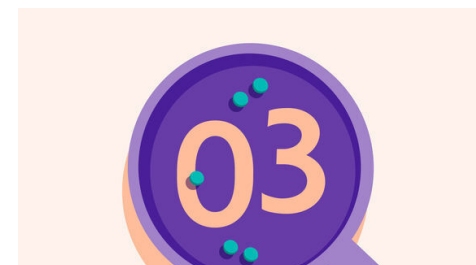
2. Cook burgers

Combine **ground lamb, 2 teaspoons baharat spice, 1 teaspoon salt**, and **a few grinds of pepper**. Shape into 2 (4-inch) patties, about ½-inch thick.

Heat **1 tablespoon oil** in same skillet over medium-high. Add patties and cook until browned and fully cooked through, 3–5 minutes per side.
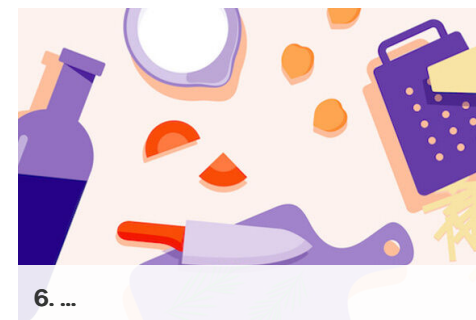
3. Serve

Serve **lamb shawarma burgers** on **toasted buns** with **tzatziki, tomatoes**, and **lettuce**. Serve **potato chips** alongside with **remaining tzatziki**. Enjoy!

4. …

What were you expecting, more steps?

5. …

You're not going to find them here!

6. …

Kick back, relax, and enjoy your Dinnerly!