

DINNERLY



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!

WHAT WE SEND

- 1 plum tomato
- 1 romaine heart
- 2 potato buns ^{1,2,3}
- 10 oz pkg ground lamb
- ¼ oz baharat spice blend ³
- 4 oz tzatziki ^{2,4}
- 2 bags Lay's potato chips

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

TOOLS

- medium skillet

COOKING TIP

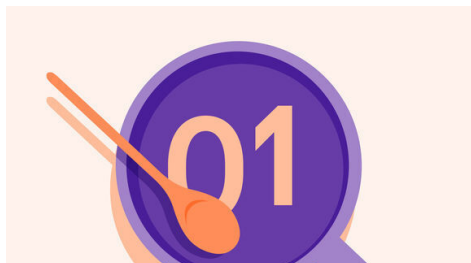
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ALLERGENS

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

NUTRITION PER SERVING

Calories 820kcal, Fat 54g, Carbs 48g, Protein 38g



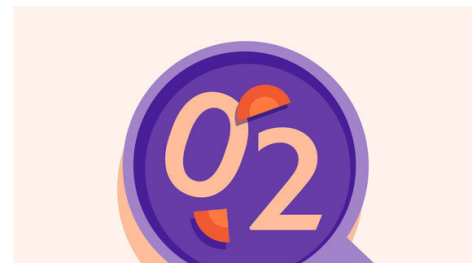
1. Prep ingredients

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).



What were you expecting, more steps?



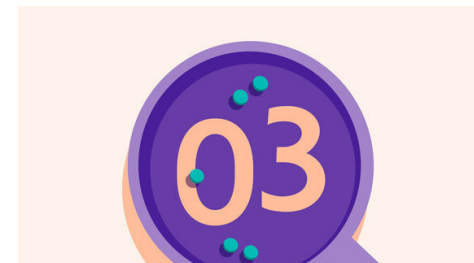
2. Cook burgers

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.

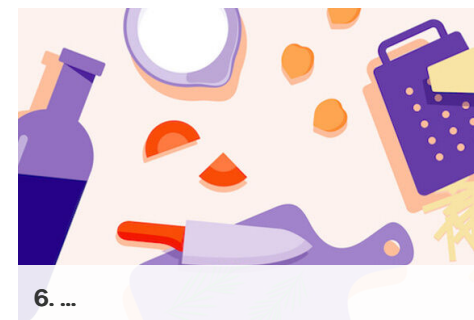


You're not going to find them here!



3. Serve

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



Kick back, relax, and enjoy your Dinnerly!