

DINNERLY



Greek Lamb Burger

with Greek Salad & Homemade Tzatziki



20-30min



2 Servings

Did we try to make the classic burger and salad combo as Greek as possible? Yes we did, and the results are delicious. We season the lamb patty with garlic and fresh oregano leaves for maximum flavor, enhanced by your very own homemade tzatziki sauce. Chopped cucumbers and tomatoes tossed in an oregano dressing already makes a great side salad, but creamy feta crumbled over top makes it even better. We've got you covered!

WHAT WE SEND

- 2 plum tomatoes
- ¼ oz fresh oregano
- 1 cucumber
- 3 (1 oz) sour cream ²
- 2 potato buns ^{1,2,3}
- 10 oz pkg ground lamb
- 2 oz feta ²

WHAT YOU NEED

- garlic
- olive oil
- red wine vinegar (or vinegar of your choice)
- kosher salt & ground pepper

TOOLS

- box grater
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 880kcal, Fat 63g, Carbs 38g, Protein 38g



1. Prep ingredients

Finely grate ½ **teaspoon garlic**. Thinly slice **half of one tomato**. Finely chop **1 teaspoon oregano leaves**.

In a medium bowl, whisk to combine **1 teaspoon whole oregano leaves, 2 tablespoons oil, and 2 teaspoons vinegar**. Set aside for step 3.



2. Make tzatziki

Using the small holes of a box grater, finely grate **half of the cucumber**. Squeeze out any extra liquid with a paper or kitchen towel. Add to a medium bowl with **all of the sour cream and half of the chopped garlic**; stir to combine. Season to taste with **salt and pepper**. Set aside for serving.



3. Make salad & toast buns

Cut **remaining cucumber and tomatoes** into 1-inch pieces. Add to bowl with **oregano dressing** and toss to combine. Season to taste with **salt and pepper**.

Drizzle cut sides of **buns** with **oil**. Heat a medium skillet over medium-high. Add buns cut-side down and cook until browned, 30–60 seconds.



4. LAMB VARIATION

In a medium bowl, combine **ground lamb, chopped oregano, remaining chopped garlic, 1 teaspoon salt, and a few grinds of pepper**. Shape mixture into 2 (4-inch) patties, about ½-inch thick.

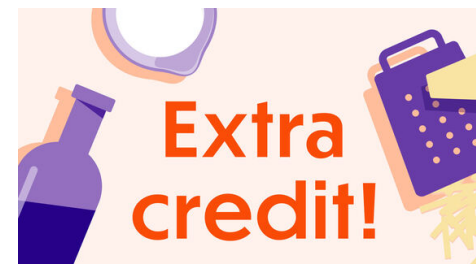
Heat **1 tablespoon oil** in same skillet over medium-high. Add patties; cook until well browned and cooked through, 3–4 minutes per side.



5. Assemble & serve

Spread **some of the tzatziki** on **bottom buns** and top with **burgers and sliced tomatoes**.

Serve **Greek lamb burgers** and **Greek salad** with **feta** crumbled over top. Enjoy!



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