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Cooking Made Easy

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## Minted Lamb and Feta Burgers with Crunchy Summer Salad

For Da Vinci, it was Mona Lisa. For Banksy, Kate Moss. Down the centuries great artists have been moved to great feats of creativity by a beautiful muse. For Head Chef Patrick, that mythical muse is the burger. A thing of such delicious, dribble-down-your-chin simplicity, it can be re-invented time and time again to create the most divine dinnertime results. For this little incarnation, he's taken lamb mince and thrown in a Greek twist with a kick of minty freshness.

 40 min

 family box



Onion (1)



Baby Gem Lettuce (2)



Radish (6)



Spring Onion (3)



Mint (5 tbsps)



Lamb Mince (500g)



Feta Cheese (1)



Demi Brioche Bun (4)

## Ingredients

	2P	4P
Onion, sliced	-	1
Baby Gem Lettuce, chopped	-	2
Radish, sliced	-	7
Spring Onion, sliced	-	3
Mint, chopped	-	5 tbsp
Lamb Mince	-	500g
Feta Cheese, crumbled <b>1</b>	-	1½
Demi Brioche Bun <b>1, 2, 3, 4</b>	-	4

⊕ May feature in another recipe

🌱 Our produce comes fresh from the farm so give it a little wash before using

LH Step for little hands

## Allergens

1) Milk | 2) Gluten  
3) Egg | 4) Soya

**Nutrition per serving:** Calories: 533 kcal | Protein: 29 g | Carbs: 31 g | Fat: 32 g | Saturated Fat: 18 g



**1** Peel your onion and chop in half lengthways through the root. Slice the onion as thinly as possible. Roughly chop the gem lettuces. Very finely slice the radishes and spring onions and chop the mint.



**2** Heat 1 tbsp of olive oil in a small pan on low heat. Add in the onion with ½ tsp of salt and ½ tsp of sugar (if you have some). Put a lid on and slowly stew for 20 mins at least. **Tip:** *The onion is ready when it is soft and sweet.*



**3** LH: *In a bowl mix the lamb mince with 3 tbsp of chopped mint and ¾ of the spring onions. Crumble in the feta and season with ¼ tsp of salt and lots of black pepper.*



**4** LH: *Mix everything thoroughly with your hands to incorporate all the ingredients. Divide the mixture in four and make four big burgers. **Tip:** When making the burgers, try not to squash the meat like a snowball - you need the burger to stick together but equally it tastes better when not too dense.*

**5** Heat 1 tbsp of olive oil in a non-stick pan on medium heat. Once hot, add in the burgers and cook for 4 mins on each side. **Tip:** *Only turn the burgers once and do so gently so as not to break them.*

**6** Pre-heat your grill to high. In a bowl mix your remaining spring onion with the radishes and lettuce. Sprinkle over 2 tsp of olive oil and a pinch of salt and pepper. Add the remaining 2 tbsp of chopped mint and lightly toss with your fingertips.

**7** Split the brioche buns in half and lightly toast them on each side under the grill.

**8** Serve the burgers in the buns with a healthy spoonful of your sweet onion relish and your salad on the side.