



Lamb Merguez Patties on Toasted Naan

with Garlic Aioli and Salad

FAMILY 30 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



Ground Lamb



Shawarma Spice Blend



Naan Bread



Spring Mix



Sweet Bell Pepper



Garlic



Red Onion, sliced



Mayonnaise



Parsley



White Wine Vinegar

HELLO LAMB MERGUEZ

A popular Middle Eastern spiced lamb sausage

START HERE

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Garlic Guide for Step 1:

- Mild: ¼ tsp
- Medium: ½ tsp
- Extra: 1 tsp

Bust Out

Large Non-Stick Pan, Garlic Press, Large Bowl, Baking Sheet, Small Bowl, Whisk, Measuring Spoons

Ingredients

	4 Person
Ground Lamb	500 g
Shawarma Spice Blend	2 tbsp
Naan Bread	4
Spring Mix	113 g
Sweet Bell Pepper	320 g
Garlic	6 g
Red Onion, sliced	113 g
Mayonnaise	4 tbsp
Parsley	14 g
White Wine Vinegar	2 tbsp
Sugar*	½ tsp
Oil*	
Salt and Pepper*	

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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1. PREP & MAKE AIOLI

Core, then cut **pepper** into ¼-inch slices. Roughly chop **parsley**. Finely chop **half the onion slices** and set aside. Peel, then mince or grate the **garlic**. Stir together **mayo** and **¼ tsp garlic** in a small bowl. (**NOTE:** Reference Garlic Guide), until combined. Set aside.



4. COOK PATTIES

When **veggies** are done, add **½ tsp oil** to the same pan, then **half the patties**. Pan-fry, until golden-brown and cooked through, 3-5 min per side. ** Transfer to a plate and cover to keep warm. Repeat with another **½ tsp oil** and the **remaining patties**.



2. COOK VEGGIES

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil**, then **peppers** and **onion slices**. Cook, stirring occasionally, until **peppers** are tender-crisp, 5-7 min. Add **half the Shawarma Spice Blend**. Season with **salt** and **pepper**. Cook, stirring often, until fragrant, 1 min. Add **1 tbsp vinegar**. Cook, stirring often, until combined, 30 sec. Transfer to a plate. Cover to keep warm.



5. ASSEMBLE SANDWICHES

When **patties** are done, remove pan from heat. Spread **garlic aioli** on one half of **each naan**. Top one side of the **naan** with **veggies** and a **patty**. Fold the **naan** over onto the **patty**. Transfer to a baking sheet. Place another baking sheet on top of the **naan sandwiches** and press lightly. Toast, in the **middle** of the oven, keeping both baking sheets in place, until warmed through, 4-6 min



3. MAKE PATTIES

While **veggies** cook, add **lamb**, **chopped onions**, **half the parsley**, **remaining garlic** and **remaining Shawarma Spice Blend** in a large bowl. Season with **salt** and **pepper**. Divide **mixture** into four equal-sized portions. Roll them into **balls**, then flatten them into ½-inch thick **patties**.



6. FINISH AND SERVE

While the **sandwiches** cook, whisk together **remaining parsley**, **remaining vinegar**, **½ tsp sugar** and **1 tbsp oil** in another large bowl. Season with **salt** and **pepper**. Add **spring mix** and toss to coat. Cut **lamb sandwiches** in half, then divide between plates. Serve **salad** on the side.

Dinner Solved!