



Tikka-Style Lamb Burgers

with Spiced Potato Wedges and Curry Mayo

30 Minutes



Ground Lamb



Artisan Bun



Panko Breadcrumbs



Tikka Sauce



Indian Spice Mix



Spring Mix



Mayonnaise



Russet Potato

HELLO TIKKA SAUCE

A myriad of spices combines for a fragrant tikka sauce!

Start here

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

Bust Out

2 Baking sheets, medium bowl, measuring spoons, parchment paper, small pot, small bowl, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Lamb	250 g	500 g
Artisan Bun	2	4
Panko Breadcrumbs	¼ cup	½ cup
Tikka Sauce	½ cup	1 cup
Indian Spice Mix	1 tbsp	2 tbsp
Spring Mix	28 g	56 g
Mayonnaise	4 tbsp	8 tbsp
Russet Potato	460 g	920 g
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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Roast potatoes

Cut **potatoes** into ½-inch wedges. Toss **potatoes**, **2 tsp Indian Spice Mix** and **1 tbsp oil** (dbl both for 4 ppl) on a parchment-lined baking sheet. Season with **salt** and **pepper**. Roast in the **middle** of the oven, until golden-brown, 22-24 min. (**NOTE:** For 4 ppl, use 2 parchment-lined baking sheets, with 1 tbsp oil per sheet. Roast in the middle and the bottom of oven, rotating sheets halfway through cooking.)



Toast buns

While **patties** cook, halve **buns**. Arrange **buns**, cut-side up, on another baking sheet. Toast in the **top** of the oven until golden-brown, 3-4 min. (**TIP:** Keep your eye on them so they don't burn!)



Form patties

While the **potatoes** roast, combine the **lamb**, **panko**, **2 tbsp Tikka Sauce** and **¼ tsp salt** (dbl both for 4 ppl) in a medium bowl. Season with **pepper**. Form **mixture** into **two 4-inch wide patties** (four patties for 4 ppl). Lightly press a thumbprint into **each patty**. (**TIP:** Don't push all the way through!)



Make sauces

Stir together **mayo** and **remaining Indian Spice Mix** in a small bowl. Season with **salt** and **pepper**. Add **remaining Tikka Sauce** to a small pot, then heat over medium heat. Cook, stirring occasionally, until **sauce** is warmed through, 2-3 min.



Cook patties

Heat a large non-stick pan over medium heat. When the pan is hot, add the **patties** to the dry pan. Pan-fry until the **patties** are golden-brown and cooked through, 4-6 min per side.**



Finish and serve

Spread **warmed Tikka Sauce** on **top buns**. Spread **half the curry mayo** on **bottom buns**, then top with **burgers** and **spring mix**. Finish with **top buns**. Divide **burgers** and **potatoes** between plates and serve **remaining curry mayo** on the side, for dipping.

Dinner Solved!