



Greek Lamb Burger

Burgers, Recipes



Ingredients Needed

- 1 package Aunt Millie's Hearth Classic White Hamburger Buns
- 1 pound ground lamb
- 1 pound ground turkey
- ½ cup crumbled feta cheese
- 2 teaspoons dried rosemary, chopped
- 2 teaspoons grated lemon rind
- 1 teaspoon dried oregano
- ½ teaspoon salt
- ½ teaspoon pepper

- 2 garlic cloves, minced

Tzatziki Sauce:

- 1 cup fat-free plain Greek- style yogurt
- 2 garlic cloves, minced
- ½ large cucumber, finely chopped
- 2 Tablespoons chopped fresh parsley
- Salt and pepper, to taste

Directions | Yield: 8 servings

1. Combine all Ingredients for the Tzatziki sauce and refrigerate until burgers are ready.
2. Preheat the grill to medium-high heat.
3. Combine all burger Ingredients together, and shape into 8 patties.
4. Grill patties, until desired temperature.
5. Remove from the grill and place on hamburger buns. Top with desired amount of Tzatziki sauce. Add lettuce and tomato.