



Greek Lamb Burger

Ingredients Needed for Greek Lamb Burgers

- 1 package Aunt Millie's Hearth Butter 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 of Greek Lamb Burgers

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.
6. Serve and enjoy your Greek Lamb Burger!

