




Greek lamb burger

Bursting with flavour, you'll enjoy every bite.

 Less than 30 minutes **Serves:** 4

Recipe Type: Mains

Ingredients

Main Ingredients

- 500 grams PnP lamb mince
- 1 half PnP onion, finely diced
- 1 PnP garlic clove, crushed
- 1 tsp cumin
- 2.5 ml PnP ground coriander
- 2 tbsp pine nuts, toasted and roughly chopped
- 60 ml PnP parsley, chopped
- 60 ml PnP mint, chopped
- 60 ml PnP dill, chopped
- 1 dash salt and milled pepper
- 1.5 rounds feta, cubed
- 4 ciabatta buns
- 1 head Lolla Bionda crispy lettuce, shredded
- 350 grams Mediterranean Deli tzatziki
- 2 PnP tomatoes, sliced
- 1 PnP red onion, sliced

Method

- **Place** mince, diced onion, garlic, spices, pine nuts and herbs into a large bowl and mix until well combined.
- **Season** and gently mix in feta.
- **Divide** mixture into 4 portions and shape into flat patties.
- **Place** patties on lined baking tray and refrigerate for 15 minutes.
- **Braai** patties for 3-4 minutes each side or until cooked through.
- **Slice** buns, butter and toast on the grid.
- **Top** with lettuce, tzatziki, tomatoes, patties and red onion.
- **Serve** with crunchy chips.