

# UCCOOK

## Greek Lamb Burger

with potato chunks & Kalamata olives

A fluffy charcoal bun is loaded with a delicious lamb mince patty, a fresh tomato & olive "salsa", pickled cucumber & red onions, crumbled feta, and a lashing of creamy tzatziki to finish it off. Sided with golden roasted potato chunks and sprinkled with fresh dill, this dish will have you wishing every night was burger night!

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**Hands-on Time:** 25 minutes

**Overall Time:** 40 minutes

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**Serves:** 1 Person

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**Chef:** Thea Richter

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🍷 Adventurous Foodie

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🍷 Paserene | The Shiner Red Blend

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## Ingredients & Prep

250	Potato Chunks <i>cut into bite-sized pieces</i>
20ml	White Wine Vinegar
50g	Cucumber <i>peeled into ribbons</i>
5ml	Mustard Seeds
4g	Fresh Dill <i>rinsed, picked &amp; roughly chopped</i>
1	Red Onion <i>¼ peeled &amp; finely sliced</i>
150g	Free-range Lamb Mince
1	Tomato <i>½ diced</i>
40g	Pitted Kalamata Olives <i>drained &amp; sliced into rounds</i>
1	Charcoal Burger Bun <i>cut in half</i>
30ml	Tzatziki
30g	Danish-style Feta <i>drained</i>

## From Your Kitchen

Oil (cooking, olive or coconut)  
Salt & Pepper  
Water  
Sugar/Sweetener/Honey  
Butter (optional)

**1. LET'S BEGIN** Preheat the oven to 200°C. Spread the potato pieces on a roasting tray. Coat in oil and season. Roast in the hot oven until golden, 25-30 minutes (shifting halfway).

**2. PICKLE PARTY** In a bowl, combine the vinegar, 15ml of water, and 5ml of a sweetener. Mix until the sweetener is fully dissolved. Add the cucumber ribbons, the mustard seeds, ½ the chopped dill, and the onion slices. Toss until fully coated and set aside to pickle.

**3. LAMB-SOLUTELY DELISH!** In a bowl, combine the mince with some seasoning. Wet your hands slightly to stop the mixture from sticking, and shape into a patty of about 2cm thick. In a bowl, combine the diced tomato, the olive rounds, seasoning, and a drizzle of oil. Set aside.

**4. FRY THE PATTY** When the potato pieces have 10 minutes remaining, place a pan over a high heat with a drizzle of oil. When hot, add the patty and fry until golden and cooked to your preference, 3-4 minutes per side. Remove from the pan and rest for 2-3 minutes before serving.

**5. BUN-BELIEVABLE!** Return the pan to a medium-high heat. Butter the cut-side of the halved bun or drizzle with oil. When hot, toast the bun, cut-side down, until golden, 1-2 minutes. Drain the pickling liquid from the cucumber.

**6. LET'S FEAST LIKE THE GREEKS!** Smear some tzatziki over the bottom bun half. Top with the patty, some of the diced tomato & olive salsa, and the pickled cucumber & onion. Crumble over some of the drained feta and close up with the other bun half. Side with the roasted potato wedges and the remaining tomato & olive salsa, pickled veg, and feta. Dollop over any remaining tzatziki. Sprinkle over the remaining chopped dill and get munching!



## Chef's Tip

Air fryer method: Coat the potato pieces in oil and season. Air fry at 200°C until crispy, 25-30 minutes.

## Nutritional Information

Per 100g

Energy	523kJ
Energy	125kcal
Protein	7.4g
Carbs	12g
of which sugars	2g
Fibre	1.4g
Fat	5.4g
of which saturated	2.3g
Sodium	146mg

## Allergens

Gluten, Dairy, Allium, Wheat, Sulphites

Cook  
within 3  
Days