



UCOOK

KWV's Greek Lamb Burger

with potato wedges & kalamata olives

A fluffy burger 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 wedges and sprinkled with fresh dill, this dish will have you wishing every night was burger night!

Hands-on Time: 40 minutes

Overall Time: 60 minutes

Serves: 4 People

Chef: KWV Winery

Adventurous Foodie

KWV - The Mentors | KWV The Mentors Petit Verdot

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Ingredients & Prep

| | |
|-------|---|
| 800g | Potato <i>rinse & cut into wedges</i> |
| 80ml | White Wine Vinegar |
| 200g | Cucumber <i>rinse & peel into ribbons</i> |
| 20ml | Mustard Seeds |
| 10g | Fresh Dill <i>rinse, pick & roughly chop</i> |
| 1 | Onion <i>peel & finely slice</i> |
| 600g | Free-range Lamb Mince |
| 2 | Tomatoes <i>rinse & dice</i> |
| 160g | Pitted Kalamata Olives <i>drain & slice</i> |
| 4 | Burger Buns <i>cut in half</i> |
| 125ml | Tzatziki |
| 120g | Danish-style Feta <i>drain</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 wedges on a roasting tray. Coat in oil and season. Roast in the hot oven until crispy, 35-40 minutes (shifting halfway).

2. PICKLE PARTY In a bowl, combine the vinegar, 60ml of water, and 20ml 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.

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 4 patties of about 2cm thick. In a bowl, combine the diced tomato, the sliced olives, seasoning, and a drizzle of oil. Set aside.

4. FRY THE PATTIES When the potato wedges have 10 minutes remaining, place a pan over a high heat with a drizzle of oil. When hot, add the patties and fry until golden and cooked to your preference, 3-4 minutes per side. You may need to do this step in batches. Remove from the pan and rest for 2-3 minutes before serving.

5. BUN-BELIEVABLE! Return the pan to medium-high heat. Butter the cut-side of the halved buns or drizzle with oil. When hot, toast the buns, 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 wedges in oil and season. Air fry at 200°C until crispy, 25-30 minutes (shifting halfway).

Nutritional Information

Per 100g

| | |
|--------------------|---------|
| Energy | 500kj |
| Energy | 120kcal |
| Protein | 6.7g |
| Carbs | 12g |
| of which sugars | 2.2g |
| Fibre | 1.4g |
| Fat | 4.8g |
| of which saturated | 2g |
| Sodium | 132mg |

Allergens

Gluten, Allium, Sesame, Wheat,
Sulphites, Soy, Cow's Milk

Eat
Within
3 Days