

Moroccan Style Lamb Burger

with harrisa spiced chips

35 - 40 mins • Spicy







Irish Lamb Mince



Middle Eastern Style Spice Mix





Potatoes





Greek Style Cheese





Harissa Spice Mix

Sweet Chilli Sauce





Balsamic Glaze



Brioche Buns



Pantry Items: Salt, Pepper, Oil, Water



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Before you start

Our fruit, veg and herbs need a wash before you use them! We recommend reading the recipe in full before beginning to cook

Wash hands before and after handling ingredients. Wash fruit and veg, but not meat. Use different utensils for raw and ready-to-eat foods or wash these in between uses.

Cooking tools you will need

Baking sheet with baking paper

Ingredients

	2P	4P
Irish Lamb Mince	240 g	480 g
Middle Eastern Style Spice Mix	1 sachet	2 sachets
Breadcrumbs	1 pack	1 pack
Potatoes	600 g	1200 g
Greek Style Cheese	100 g	200 g
Harissa Spice Mix	1 sachet	2 sachets
Mayo	2 sachets	4 sachets
Sweet Chilli Sauce	1 sachet	2 sachets
Tomato	2 units	4 units
Balsamic Glaze	1 sachet	2 sachets
Brioche Buns	2 units	4 units
Beef Mince	240 g	480 g
Pork Mince	240 g	480 g

Nutrition

		Recipe 1	Recipe 2	
for uncooked ingredient	Per 100g	Per 100g	Per 100g	
Energy (kJ/kcal)	647 kJ/ 155 kcal	635 kJ/ 152 kcal	608 kJ/ 145 kcal	
Fat (g)	7 g	6.5 g	5.9 g	
Sat. Fat (g)	3.2 g	2.8 g	2.4 g	
Carbohydrate (g)	17.2 g	17.2 g	17.2 g	
Sugars (g)	3.8 g	3.8 g	3.8 g	
Protein (g)	6.4 g	6.7 g	6.6 g	
Salt (g)	0.6 g	0.5 g	0.5 g	

See site or app for detailed nutritional info.

Allergens

For allergen information please refer to the website or individual ingredient labels.

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Cook the Chips

- Preheat your oven to 240°C/220°C fan/gas mark 9.
- Chop the **potatoes** lengthways into 1cm slices, then into 1cm chips (peeling optional).
- Pop onto a large (lined) baking tray.
- Toss with half the harissa spice, salt, pepper, and a drizzle of oil. Spread out in a single layer.
- When the oven is hot, bake on the top shelf until golden, 25-30 mins. Turn the tray halfway through.

TIP: Use two baking trays if necessary.



Form the Burgers

- In a large bowl, combine the mince, Middle Eastern spice, remaining harissa spice, breadcrumbs,
 2 tbsp water (per 2P) and ¼ tsp salt (per 2P).
- Season with **pepper** and mix together by hand.
- Roll into evenly-sized balls, then shape into 2cm thick burgers, one per person. IMPORTANT: Wash hands and equipment after handling raw mince.

TIP: Burgers will shrink a little during cooking.



Fry the Burgers

- Place a large pan over medium-high heat with a drizzle of oil.
- Once hot, add the burgers and fry until browned on the outside and cooked through, 12-14 mins.
- Carefully turn every 3-4 mins, lowering the heat if needed. IMPORTANT: Burgers are cooked when no longer pink in the middle.



Crumble the Cheese

- · Chop the tomatoes into 2cm chunks.
- In a small bowl, toss with balsamic glaze, salt, pepper and a drizzle of oil.
- Crumble the Greek style cheese.



Make the Sauce

- In a small bowl, mix together the sweet chilli sauce and mayo.
- Taste and season with **salt** and **pepper**.
- Pop the **buns** into the oven to warm through, 2-3 mins.



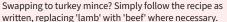
Finish and Serve

- To assemble the burgers, spread the spicy mayo over each base bun.
- Top with the burger and crumbled Greek style cheese.
- · Sandwich closed with the top bun.
- · Serve with chips and salad alongside.

Enjoy!









Swapping to pork mince? Simply follow the recipe as written, replacing 'lamb' with 'pork' where necessary.