



# Moroccan Style Lamb Burger

with harrisa spiced chips

35 – 40 mins • **Spicy**

9



Irish Lamb Mince



Middle Eastern Style Spice Mix



Breadcrumbs



Potatoes



Greek Style Cheese



Harrisa Spice Mix



Mayo



Sweet Chilli Sauce



Tomato



Balsamic Glaze



Brioche Buns



Beef Mince



Pork Mince

Pantry Items: Salt, Pepper, Oil, Water



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2025-W02



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

for uncooked ingredient	Per 100g	Recipe 1	Recipe 2
		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.



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**.



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.



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.



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.



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!

CUSTOM OPTIONS



BEEF MINCE

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



PORK MINCE

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