

Mediterranean Lamb Burgers

Oscar · 29/09/2024

**Prep Time**

45 mins

Difficult

Medium

Servings

4

Description

These lamb and beef burgers are juicy and full of flavor Even people who dont really like lamb have enjoyed these burgers You can double the recipe and freeze half of the patties in wax paper to eat at a later time Fine to place on the grill frozen just add to the cooking time

Ingredients

- - 1 pound ground lamb - ½ pound ground beef - 3 tablespoons chopped fresh mint - 1 teaspoon minced fresh ginger root - 1 teaspoon minced garlic - 1 teaspoon salt - ½ teaspoon ground black pepper - 1 (16 ounce) container Greek yogurt - ½ lemon
- zested - 1 clove garlic
- minced - ½ teaspoon salt - 1 large sweet onion
- cut into 1/2-inch slices - 4 slices green tomato - 4 ciabatta sandwich rolls
- sliced horizontally - 1 (8 ounce) package feta cheese
- sliced - 8 baby arugula leaves

Instructions

1. Preheat an outdoor grill for medium-high heat
2. and lightly oil the grate. Make the patties: Mix ground lamb
3. ground beef
4. mint
5. ginger
6. garlic
7. salt
8. and pepper in a large bowl until just combined. Divide evenly into four portions and shape into large patties. Set aside. Make the sauce: Mix Greek yogurt
9. lemon zest
10. garlic
11. and salt in a bowl; cover and refrigerate. Cook burger patties on the preheated grill until cooked to your desired degree of doneness
12. 3 to 4 minutes per side for well done. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C). While burgers are cooking
13. get ready to assemble: Place slices of onion and green tomato on the grill. Cook until lightly charred
14. about 1 minute on each side. Spread yogurt sauce over sliced ciabatta rolls. Continue assembly by placing each burger patty on a roll. Divide feta cheese slices over the patties. Top each with a slice of grilled tomato
15. grilled onion
16. and 2 leaves of arugula
17. followed by the top half of the roll.