



Goat Cheese Stuffed Lamb Burgers

Oscar · 29/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

55 mins

Description

I love making these flavorful lamb burgers stuffed with creamy delicious goat cheese I use basil and oregano in mine but feel free to use your favorite herbs and spices as this recipe is very forgiving Serve on hamburger buns or pita bread with tzatziki sauce or on their own with a Greek salad

Ingredients

- - 1 teaspoon olive oil - ½ cup diced onion - 2 pounds ground lamb - 1 egg - 1 cup bread crumbs - 1 clove garlic
- minced - 4 ½ teaspoons salt - 1 tablespoon ground black pepper - 4 ounces soft goat cheese - 1 tablespoon extra-virgin olive oil - 1 tablespoon chopped fresh basil leaves - 1 tablespoon chopped fresh oregano

Instructions

1. Heat 1 teaspoon olive oil in a small skillet over medium heat. Add onion; cook and stir until soft and translucent
2. about 5 minutes. Gently knead together onion
3. lamb
4. egg
5. bread crumbs
6. garlic
7. salt
8. and pepper. Divide mixture into six parts and roll into balls
9. then cover and refrigerate until ready to use. Mix together goat cheese
10. extra-virgin olive oil
11. basil
12. and oregano until well combined; cover and chill for 5 minutes. Preheat an outdoor grill for medium-high heat and lightly oil the grate. Working with one portion of meat at a time
13. make an indentation in the center of the ball with your thumb. Fill the indentation with a heaping tablespoon of goat cheese mixture. Gently pull and form the meat patty around the cheese filling
14. making a burger-shaped patty. Repeat with each ball of lamb mixture. Grill patties on the preheated grill until no longer pink in the center
15. about 8 minutes per side. An instant-read thermometer inserted into the center should read at least 130 degrees F (54 degrees C) for medium or 150 degrees F (65 degrees C) for well done. Tips Using fresh rosemary in the goat cheese filling will give the burgers a real Greek flavor.