



Loaded Greek Burgers

Oscar · 29/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

45 mins

Description

Instead of plain burgers at your next summer cookout try this Greekinspired burger recipe with fresh herbs spinach roasted red peppers and a tangy feta spread

Ingredients

- - 2 ounces crumbled feta cheese - 2 tablespoons mayonnaise - 2 teaspoons lime juice - 1 sprig fresh mint
- chopped - 1 sprig fresh parsley
- chopped - 1 medium red bell pepper - 1 pound lean ground beef - 8 ounces fresh spinach - rinsed
- drained and coarsely chopped - 6 ounces crumbled feta cheese - ¼ cup bread crumbs - ¼ cup chopped onion - 1 large egg
- beaten - 1 clove garlic
- minced - 3 sprigs fresh mint
- coarsely chopped - 2 sprigs fresh basil
- coarsely chopped - 2 sprigs fresh parsley
- coarsely chopped - salt and ground black pepper to taste - 4 Kaiser rolls
- split and toasted - 1 medium tomato
- sliced - 4 leaves lettuce

Instructions

1. Make the spread: Stir feta cheese
2. mayonnaise
3. lime juice
4. mint
5. and parsley together in a small bowl. Set aside until needed. Make the burgers: Preheat the oven's broiler and set the oven rack about 6 inches from the heat source. Line a baking sheet with aluminum foil. Cut bell pepper in half from top to bottom; remove stem
6. seeds
7. and ribs. Place pepper onto the prepared baking sheet with the cut sides facing down. Cook under the preheated broiler until the skin has blackened and blistered
8. about 5 minutes. Remove from the oven and transfer pepper halves to a paper bag to cool and steam
9. about 5 minutes. Preheat an outdoor grill for medium heat
10. and lightly oil the grate. Peel and discard bell pepper skin. Dice flesh and place into a large bowl. Add ground beef
11. spinach
12. feta
13. bread crumbs
14. onion
15. egg
16. garlic
17. mint
18. basil
19. parsley
20. salt
21. and pepper; mix gently with your hands until evenly combined. Form meat mixture into four 4 1/2-inch-diameter patties. Cook on the preheated grill until the burgers are cooked to your desired degree of doneness
22. about 4 minutes per side for medium. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C). Serve burgers on warm rolls with feta cheese spread
23. fresh tomatoes
24. and lettuce.