



Just Recipes.

Mini Greek Lamb Burgers

A different way to enjoy burgers, paired with a tasty and surprisingly easy-to-make tzatziki.

Ingredients

Serves 4

Tzatziki

- ½ English cucumber, peeled, seeded and grated (¾ cup [180 ml])
- ½ cup [125 ml] plain Greek-style yogurt
- 2 tsp [10 ml] fresh lemon juice
- 2 tsp [10 ml] chopped fresh mint
- 1 small garlic clove, minced
- sea salt and pepper

Lamb Burgers

- 1½ lb [680 g] ground lamb
- ½ small red onion, minced (¼ cup [60 ml])
- ¼ cup [60 ml] chopped fresh flat-leaf parsley
- 2 tsp [10 ml] chopped fresh oregano (or 1 tsp [5 ml] dried) salt and pepper
- 4 pita breads (6-inch [15-cm])
- 2 medium beefsteak tomatoes (or other plum and ripe variety), sliced, for serving



Method

Make tzatziki: in a colander set over a larger bowl, put the grated cucumber and sprinkle with 1 tsp [5 ml] sea salt. Let rest for 10 minutes. Rinse and dry very thoroughly. in a medium bowl, combine cucumber, yogurt, lemon juice, mint and garlic; season with salt and pepper. Cover and refrigerate until ready to use.

Make burgers: In a medium bowl, use a fork to gently combine lamb, onion, parsley, and oregano; season with salt and pepper. Gently form mixture into 16 small patties, about ¾-inch [2-cm] thick. Grill patties on a grill pan or on the BBQ over high heat until medium-rare, 2 to 3 minutes per side.

To serve, warm pitas in the oven or on the grill; halve, and fill with burgers, tzatziki, and tomato.