



Greek lamb burgers

Recipe by Chelsea Goodwin,
from [‘Money-saving Meal Plans with Chelsea’](#)



Serves 4



Prep: 20 minutes

Cook: 10 minutes

INGREDIENTS

- 1 tablespoon olive oil, for cooking

Lamb patties

- ¼ red onion, grated
- 3 cloves garlic, crushed
- 2 tablespoons finely chopped mint leaves
- 1 egg, beaten
- 500g lamb mince
- ½ cup (35g) panko breadcrumbs
- 1 teaspoon dried oregano
- 1 teaspoon salt
- ½ teaspoon sweet paprika
- ¼ teaspoon cayenne pepper

Burgers

- 2 tomatoes, sliced
- Lettuce
- 50g feta, crumbled
- Tzatziki
- Sliced or pickled red onion
- 4 burger buns

DIRECTIONS

Prep:

1. For the lamb patties, grate the onion, crush the garlic and finely chop the mint leaves. Beat the egg in a large mixing bowl and add all the other lamb patty ingredients. Use clean hands to combine the mixture.
2. Divide into 4 equal portions and shape into patties. Put on a plate, then cover and refrigerate while you prep the rest of the ingredients.
3. Prepare the tzatziki if making it yourself. Cover and refrigerate until ready to use.
4. Slice the tomatoes into rounds and set aside on a plate or board with the lettuce leaves, crumbled feta and red onion.
5. Slice the buns in half crossways and place them on a baking tray, cut-side up, buttered or unbuttered.

Cook:

1. Take the patties out of the fridge. Heat the oil in a large frying pan over medium–high heat. Add the patties and cook for 4–5 minutes on each side, or until cooked through.
2. While the patties are cooking, preheat the grill in your oven and toast the burger buns for about 30 seconds.
3. Assemble the burgers by spreading all the bun pieces with tzatziki. On each bottom half, stack lettuce, tomato, crumbled feta, a lamb patty and red onion. Put the lid on top to serve.



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