



**GREEN
CHEF**

GREEK FETA BURGERS

Roasted red potatoes, lemon caper aioli with basil

COOK TIME

30 MIN

SERVINGS

2

CALORIES PER SERVING

1190

Sharp and tangy feta cheese lends a distinctly Greek air to tonight's hearty meal. Here, it's folded into beef patties that are tucked between toasty aioli-slathered brioche buns. Garden-fresh tomato slices, plus sautéed roasted red peppers and onions, make up the other layers of these delectable burgers. Roasted red potatoes are served on the side.

INGREDIENTS (9 ITEMS)

10 oz **Ground beef**
 2 oz **Feta cheese** M
 2 ¼ oz **Lemon caper aioli with basil** E S
 2 whole **Brioche buns** W E M
 1 whole **Roma tomato**
 2 ½ oz **Roasted red peppers**
 2 oz **Yellow onions**
 6 ¼ oz **Red potatoes***
 1 tsp **Lemon pepper & herb seasoning**

WHAT YOU'LL NEED

large sauté pan
 baking sheet
 mixing bowls
 measuring spoons
 thermometer
 oven mitt
 cooking & olive oils
 ½ tsp sugar
 salt & pepper

ALLERGENS

M MILK E EGGS
S SOY W WHEAT



If you ordered the 4-serving version of this meal, refer to the guidelines in Step 1.

GREEN CHEF IS PROUD to be a USDA Certified Organic company. All produce and eggs are organic unless otherwise labeled.

*This ingredient may be a different color. Either way, this dish will still be delicious!

Wash and dry fresh produce. Wash hands and surfaces after handling raw meat. Consuming raw or undercooked meat may increase your risk of foodborne illness. Go to help.greenchef.com for safe cooking guidelines and to learn more about food allergens. Questions? Contact us at (888) 236-7295.

1 SEASON & ROAST POTATOES

- Preheat oven to 425 degrees.
- Medium dice **red potatoes** into pieces, about ½ inch each.
- Place **potatoes** in a medium bowl. Drizzle with about 1 ½ tablespoons cooking oil. Season with **lemon pepper and herb seasoning**, about ¼ teaspoon salt, and a pinch of pepper. Stir to coat.
- Spread **potatoes** out in a single layer on a lightly oiled, foil-lined baking sheet. Roast 20–22 minutes, or until potatoes are fork tender, stirring halfway through.

COOKING FOR
4

If you ordered the 4-serving version of this meal, modify this recipe by doubling the measurements (where it makes sense) and using bigger pots, pans, and bowls.

2 PREP & SEASON TOMATO

- Cut **Roma tomato** widthwise into slices, about ¼ inch thick.
- Place **tomato** in a small bowl. Drizzle with about 1 tablespoon olive oil. Season with salt and pepper. Turn to coat.

3 MAKE MIXTURE & FORM PATTIES

- Place **ground beef** and about half of the **feta cheese** in bowl used for potatoes. Season with about ¼ teaspoon salt and a pinch of pepper. Mix thoroughly to evenly distribute ingredients.
- Form **beef mixture** into two patties, about ¼ inch thick.*

**To help your patties keep their shape, use your thumb to make a small indentation in the center of each.*

4 SAUTÉ PEPPERS & ONIONS

- Heat about 1 ½ tablespoons cooking oil in a large sauté pan over medium heat. Add **roasted red peppers** and **yellow onions** to hot pan. Season with ½ teaspoon sugar. Cook 3–4 minutes, or until onions are caramelized, stirring occasionally.
- Remove from heat. Lightly season with salt and pepper. Transfer **roasted red peppers and onions** to a second small bowl.

5 COOK PATTIES

- Heat about 1 tablespoon cooking oil in pan used for roasted red peppers and onions over medium-high heat until shimmering. Once pan is hot, add **beef patties**. Cook 3–5 minutes on each side, or until patties are fully cooked* (or to desired doneness).

**Ground beef is fully cooked when internal temperature reaches 160 degrees.*

6 TOAST BUNS

- Open **brioche buns**. Place **buns** directly on oven rack, cut-sides down.* Toast 2–3 minutes, or until lightly browned.
- Transfer **buns** to a cutting board. Spread about 1 teaspoon of the **lemon caper aioli with basil** onto cut side of each bun.

**To save time, toast the buns in your toaster.*

7 PLATE YOUR DISH

- Divide **bottom buns** between plates. Top with **sautéed roasted red peppers and onions**, **tomato slices**, **beef patties**, remaining **feta cheese**, and **top buns**. Serve **roasted red potatoes** on the side. Drizzle remaining **aioli** over potatoes. Enjoy!



Nutrition Facts

2 Servings per container

Serving size (527g)

Amount per serving

Calories **1190**

	% Daily Value*
Total Fat 82g	105%
Saturated Fat 21g	105%
Trans Fat 0g	
Cholesterol 145mg	48%
Sodium 1750mg	76%
Total Carbohydrate 71g	26%
Dietary Fiber 5g	18%
Total Sugars 14g	
Includes 2g Added Sugars	4%
Protein 42g	
Vitamin D 0mcg	0%
Calcium 223mg	15%
Iron 7mg	40%
Potassium 668mg	15%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

All ingredients in this recipe:

Ground Beef, Brioche Buns [unbleached unbromated enriched flour (wheat flour, malted barley flour, niacin, iron, thiamin mononitrate, riboflavin, folic acid), water, semolina flour (durum flour, niacin, ferrous sulfate, thiamine mononitrate, riboflavin, folic acid), sugar, eggs, canola oil, butter, salt, yeast, wheat gluten, rye flour, natural enzymes.], **Feta Cheese** [pasteurized milk, cheese cultures, salt, enzymes, anti-caking agent (potato starch, powdered cellulose, natamycin)], **Red Potatoes, Roma Tomatoes, Lemon Pepper & Herb Seasoning** (Granulated Garlic, Lemon-Pepper Herb Blend [lemon peel, black pepper, garlic, onion, citric acid], Dried Oregano, Dried Parsley, Ground Cumin, Sea Salt), **Lemon-Basil Capers Aioli** (Lemon Juice, White Balsamic Vinegar [white wine vinegar, concentrated grape must], Agave [blue agave nectar], Basil, Capers [capers, citric acid, water, sea salt], Mayonnaise [organic expeller pressed soybean oil, water, organic egg yolks, organic whole eggs, organic distilled white vinegar, salt, organic white mustard (organic distilled vinegar, water, organic mustard seeds, salt, organic spices), organic lemon juice concentrate]), **Roasted Red Peppers** [roasted red pepper, water, citric acid, sea salt], **Yellow Onions**

Allergen information:

Contains Egg, Soy, Milk And Wheat

Allergens may be reflected in pantry items listed in the “What You’ll Need” section of the recipe card.

Manufactured on equipment that processes products containing egg, fish/shellfish, milk, sesame, soy, peanuts, and tree nuts.