



**GREEN
CHEF**

GREEK FETA BURGERS

tomato, red peppers, lemon caper aioli, roasted potatoes

COOK TIME

30 MIN

SERVINGS

2

CALORIES PER SERVING

1100

Tonight's cheeseburgers are infused with savory Greek flavors for a mouthwatering, Mediterranean-style upgrade. First of all, the cheese is on the inside: Ground beef is mixed with crumbled feta for salty, briny pops throughout. Then, the ultra-flavorful patties are tucked between toasty brioche buns slathered with creamy lemon caper aioli along with sautéed red peppers and onion, and juicy tomato slices. Herby roasted red potatoes make a satisfying side—because this is still a burger, after all!

INGREDIENTS (9 ITEMS)

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

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
W WHEAT S SOY



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.

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

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 [greenchef.com/faq](https://www.greenchef.com/faq) for safe cooking guidelines and to learn more about food allergens. Questions? Contact us at (888) 236-7295.

1 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 1½ 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. (Reserve bowl.) Roast 20–22 minutes, or until fork-tender, stirring halfway through.

**The ingredient you received may be a different color.*

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 ends off **yellow onion** and discard peel. Halve lengthwise; reserve one half for another use. Small dice remaining half into pieces, about ¼ inch each.
- Cut **Roma tomato** widthwise into slices, about ¼ inch thick. Place in a small bowl. Drizzle with about 1 tablespoon olive oil. Season with salt and pepper. Stir to coat.

3 MAKE MIXTURE & FORM PATTIES

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

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

4 COOK PATTIES & VEGGIES

- Heat about 1 tablespoon cooking oil in a large sauté pan over medium-high heat until shimmering. Once pan is hot, add **patties**. Cook 3–5 minutes on one side.
- Flip **patties**. Add **roasted red peppers** and **onion** to pan around patties. Lightly season **veggies** with salt, pepper, and ½ teaspoon sugar. Cook 3–5 minutes, or until onion is caramelized and patties are fully cooked (or to desired doneness), stirring veggies occasionally.

5 TOAST BUNS

- Open **brioche buns**. Place **buns**, cut sides down, directly on oven rack. 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** over cut side of each bun.

6 PLATE YOUR DISH

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



Nutrition Facts

2 Servings per container

Serving size (579g)

Amount per serving

Calories **1100**

	% Daily Value*
Total Fat 73g	94%
Saturated Fat 18g	90%
Trans Fat 1g	
Cholesterol 155mg	52%
Sodium 1340mg	58%
Total Carbohydrate 70g	25%
Dietary Fiber 5g	18%
Total Sugars 15g	
Includes 7g Added Sugars	14%
Protein 40g	
Vitamin D 0mcg	0%
Calcium 230mg	20%
Iron 6mg	35%
Potassium 1361mg	30%

* 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 [beef], **Brioche Buns** [unbleached unbromated enriched flour (wheat flour, malted barley flour, niacin, iron, thiamin mononitrate, riboflavin, folic acid), water, durum flour (niacin, ferrous sulfate, thiamine mononitrate, riboflavin, folic acid), whole wheat flour, sugar, eggs, liquid eggs (whole eggs, citric acid, salt) canola oil, butter, salt, yeast, wheat gluten, rye flour, natural dough conditioner (wheat flour, enzymes, salt), cultured wheat flour, natural enzymes, pan spray (canola oil, phosphated mono & diglycerides, propellant)], **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], Dried Oregano, Dried Parsley, Ground Cumin, Sea Salt), **Lemon-Basil Caper Aioli** (Lemon Juice [lemon], White Balsamic Vinegar [aged white wine vinegar and must of white grapes], Agave [organic agave syrup], Basil, Capers [capers, water, vinegar, 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** [bell pepper], **Yellow Onion**

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.