



WILD. NATURAL. SUSTAINABLE.

Grilled Lamb Burgers with Harissa Yogurt

• Prep Time: 30 minutes • Yields: 2-4 servings

Ingredients:

1 pkg. Fossil Farms' Lamb Burgers,
8 oz

1 tbsp. Za'atar seasoning

1 ea. yellow onion, cut into half,
then sliced thin

¼ tsp. sugar

¼ cup panko breadcrumbs

Kosher salt

Fresh Pepper

2 tbsp. fresh mint, chopped

4 potato bread rolls

Harissa Yogurt:

3 cloves garlic

1 tbsp. extra virgin olive oil

1-2 tbsp. harissa paste

1 cup Greek yogurt

½ cup sour cream

1-2 tbsp. fresh lemon juice

½ tsp garlic powder

¾ tsp salt

Equipment:

Grill

Medium pan

Large bowl

Cutting board

Method (Harissa Yogurt):

1. Peel and mince garlic.
2. Add garlic and oil to a small skillet and heat to medium-high.
3. Sauté, stirring often, for approx. 1-2 minutes until garlic is fragrant.
4. Remove from heat once garlic begins to brown.
5. In a large bowl, add yogurt, sour cream garlic (in oil) and season with salt and garlic powder.
6. Add one tablespoon each of harissa paste and lemon juice and mix well.
7. Give it a taste and if you can handle the heat, add that extra tablespoon! Loving the lemon?
8. Add another tablespoon. I loved mine with 2 tablespoons each of lemon juice and harissa paste.
9. Set the harissa yogurt aside then continue to cook the Lamb burgers.
10. Making it in advance? It'll stay fresh 3-4 days in the fridge.

Method (Lamb Burgers):

1. In a medium pan, add olive oil over medium heat.
2. Add onions and slowly cook over low heat until translucent.
3. Add sugar and mix thoroughly. Cook until the onions are soft, then remove from pan and cool.
4. In a large bowl, combine onions, panko, cream, salt, pepper and lamb meat.
5. Form patties and sprinkle with Za'atar seasoning. Pan sear, bake or grill to desired temperature.
6. Serve on your favorite rolls with harissa yogurt, thin sliced red onion, butter lettuce, feta cheese, and pickles.
7. Enjoy!

