

Lamb Burgers with Greek Salad

Category: Sandwich

Servings: 2

Rating: 10

Source: Bon Appetit

Description:

Ingredients:

l mint	2 tablespoons, minced
l paprika	1 teaspoon
l cinnamon	rounded 1/4 teaspoon
l salt	to taste
l pepper	to taste
l olive oil	1 3/4 tablespoon
ground lamb	3/4 lb.
l spinach	1 cup
l feta cheese	3/4 cup, crumbled
sweet onion	3 - 1/4" slices
l balsamic vinegar	1 teaspoon
l hamburger bun	3, split horizontally

Instructions:

Mix the mint, paprika, cinnamon, salt, and 3/4 tablespoon of oil in a bowl and let it sit for 15 minutes.

Toss spinach, feta, onion, vinegar, and a tablespoon of olive oil in a bowl and season with salt and pepper.

Shape the meat into patties and fry in a heavy cast iron pan over medium-high heat until done as desired, about 4 minutes per side for medium. Just before they are done, toast the buns under the broiler until golden.

To assemble, butter the bottom bun and place a patty on it. Cover with salad and then the bun top.

Serve immediately.