



## Mediterranean Lamb, Feta & Olive Burgers With Two Pepper Slaw & Feta Tzatziki

*Wine Pairing: Pinot Noir*

**Burger Type:** Lamb

**Bun Type:** Other

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### INTRODUCTION:

These Mediterranean-inspired lamb burgers are packed with intense flavors. Feta cheese, olives and mint are woven through the ground lamb, which is kept moist from an infusion of sautéed mushrooms and onions. The burgers are topped with a bright and crunchy slaw made with bell peppers, basil and mint. A creamy feta tzatziki sauce envelopes the burgers on top and bottom and the whole concoction is hugged between two toasty mini-naan breads. Perfectly paired with a glass of Sutter Home Pinot Noir, which also makes an appearance in the patties, this burger is a Mediterranean flavor bomb in every single bite.

Serves: 6 Regular-Sized Burgers

### INGREDIENTS:

#### Burger:

- 2 Tablespoons olive oil
- 1 Medium onion, finely chopped
- 8 Cloves garlic, mined
- 8 Ounces cremini mushrooms, finely chopped
- ¼ Cup Sutter Home Pinot Noir
- 2 Pounds ground lamb
- ¼ Cup fresh mint leaves, chopped
- ½ Teaspoon cumin
- 1 Teaspoon dried oregano
- 1 Teaspoon black pepper
- ½ Cup Kalamata olives, roughly chopped
- ½ Pound feta, crumbled



#### Slaw:

- 1 Small red bell pepper, julienned
- 1 Small yellow bell pepper, julienned
- ¼ Cup fresh basil leaves, chiffonade
- 2 Tablespoons fresh mint leaves, finely chopped
- 1 Tablespoon olive oil
- 1 Tablespoon white balsamic vinegar
- 1 Teaspoon honey
- 1 Teaspoon Dijon mustard
- ¼ Teaspoon salt
- ¼ Teaspoon black pepper
- ¼ Teaspoon cumin

#### Tzatziki Sauce:

- 1 Cup cucumber, seeded and finely chopped
- 1 Cup plain Greek yogurt
- 1 Tablespoon lemon zest
- 3 Tablespoons lemon juice
- 3 Tablespoons fresh dill
- ½ Teaspoon salt
- ¼ Teaspoon black pepper

#### Bread:

- 12 Mini naan flatbreads about 4 inches in diameter

### INSTRUCTIONS:

#### Burger:

1. To make the patties, heat the olive oil in a large skillet over medium-high heat
2. Cook the onions and garlic until fragrant, about 2 minutes. Add the mushrooms to the pan and cook until all the moisture is released, and they begin to lightly brown, about 4 to 5 minutes – then let cool to room temperature
3. Combine the cooled mushroom mixture, ground lamb, mint, cumin, oregano, pepper and olives in a large bowl and, using your hands massage everything together until well-combined
4. Fold in the feta until incorporated but taking care to keep some of the chunks intact, so you will get nice salty cheese bites throughout. Divide the meat mixture into 6 equal parts and form patties about the same width as your naan breads



#### Slaw:

5. To make your slaw, combine the red and yellow peppers, basil and mint in a medium bowl. Combine the olive oil, vinegar, honey, Dijon, salt, pepper and cumin in a small jar and shake vigorously until emulsified. Pour over the pepper mixture and toss to combine – then set aside

#### Tzatziki:

6. To make the tzatziki sauce, first squeeze your chopped cucumber between paper towels to remove any excess moisture. Combine the cucumbers with all the other ingredients and mix until everything is well-incorporated. Keep in the fridge until ready to use

#### Burger:

7. Preheat your grill to 400 degrees Fahrenheit and lightly oil grill grate. Add your patties to the hot grill and cook 4 minutes per side until the internal temperature reaches 160 degrees Fahrenheit. Remove from the grill and tent with foil to keep warm
8. Place your naan breads on the grill and toast for about 1 minute per side

#### Assemble:

9. To assemble the burgers, place about 2 tablespoons of the tzatziki sauce on one naan round and top with a patty. Top the patty with about ¼ cup of the slaw. Place 2 more tablespoons of the sauce on the other naan round and top the burger, sauce side down.
10. Pour a big glass of Sutter Home Pinot Noir and DEVOUR

**COOKING TIP:** Make sure your grill is up to temperature before you place your patties on it and then, do not move them around until you are ready to flip so they do not stick!