

Lettuce Wrap Burgers with Fresh Greens & Paprika Aioli



25 minutes | 2 servings

Find cookware

[chef's knife](#)
[citrus juicer \(optional\)](#)
[colander](#)
[cutting board](#)
[grater](#)
[grill pan, outdoor grill, or skillet](#)
[measuring spoons](#)
[mixing bowls](#)
[spatula](#)
[tongs](#)
[whisk or fork](#)

Grab ingredients

1 head	butter (Boston) lettuce
½ pint	grape tomatoes
1	green bell pepper
¾ lb	lean ground beef
½	lemon
	black pepper
	extra virgin olive oil
	garlic powder
	mayonnaise
	paprika
	salt

Cook & enjoy

- 1 Wash and dry the fresh produce.
½ lemon
1 green bell pepper
½ pint grape tomatoes
1 head butter (Boston) lettuce
- 2 Zest lemon into a small bowl.
- 3 Juice half of the lemon into the bowl with the zest. Add mayo and spices; whisk to combine the aioli and set aside.
2 tbsp mayonnaise
½ tsp garlic powder
½ tsp paprika
¼ tsp salt
1 pinch black pepper
- 4 Juice remaining lemon into a medium salad bowl. Add oil, salt, and pepper; whisk to combine the dressing and set aside.
2 tbsp extra virgin olive oil
¼ tsp salt
⅛ tsp black pepper
- 5 Form the ground beef into 2 equal-sized patties, place on a plate, and season with salt and pepper.
¾ lb lean ground beef
¼ tsp salt
1 pinch black pepper
- 6 Preheat a grill pan or regular skillet over medium-high heat.
- 7 Once the grill pan or skillet is hot, coat with oil.
1 tbsp extra virgin olive oil
- 8 Place the burger patties in the grill pan and cook, undisturbed, for 3 minutes; flip patties and cook an additional 2-3 minutes, until cooked through. Once done, transfer to a clean plate.

- 9 Meanwhile, seed and slice the bell pepper into thin strips; add to the salad bowl.
- 10 Halve the tomatoes and add to the salad bowl.
- 11 Separate the lettuce leaves. Set aside 2 large leaves per burger; chop or tear remaining leaves into bite-sized pieces and add to the bowl with the dressing. Toss to combine the salad.
- 12 Pile leaves, in stacks of two per wrap, onto plates. Top with a burger patty and a spoonful of aioli. Serve with salad on the side and enjoy!