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LEMONY FETA PORK BURGERS

with Tomato, Griddled Onion & Potato Wedges

WHAT WE SEND

(2 servings | 4 servings)

CALORIES **900**

PREP IN **10 MIN**

READY IN **35 MIN**

* Keep refrigerated



Potatoes*
(12 oz | 24 oz)



Lemon*
(1 | 1)



Red Onion
(1 | 2)



Garlic
(2 Cloves | 4 Cloves)



Potato Buns*
(1 | 2)
Contains: Eggs, Milk, Soy, Wheat



Tomato*
(1 | 2)



Sour Cream*
(1 | 2)
Contains: Milk



Feta Cheese*
(1 | 2)
Contains: Milk



Ground Pork*
(10 oz | 20 oz)



Dried Oregano
(1 | 2)



If you chose to modify your meal, follow the **CustomPlate** instructions on the flip side of this card.



Ground Beef*
(10 oz | 20 oz)
Calories: 900

You may receive potatoes that are a different color. No matter the hue, they will be just as delicious!

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\$20

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Butter
(1 TBSP | 2 TBSP)
Contains: Milk

Cooking Oil
(2 tsp | 4 tsp)

1.



Adjust rack to top position (top and middle positions for 4 servings) and preheat oven to 425 degrees. Wash and dry produce. Cut potatoes into ½-inch-thick wedges. Zest and quarter lemon. Peel and finely chop garlic. Peel and slice onion into ½-inch-thick rounds. Halve buns. Thinly slice tomato into rounds.

2.



Toss potatoes on one side of a baking sheet with a drizzle of oil, salt, and pepper. (For 4 servings, spread potatoes out across entire sheet.) Roast on top rack for 20 minutes (you'll add more to the sheet then). In a small bowl, combine sour cream, half the cheese, 1 TBSP water (2 TBSP for 4), and a pinch of lemon zest, breaking up any larger pieces. Season with salt and pepper to taste.

3.



In a large bowl, combine pork, half the garlic, half the oregano (you'll use more later), remaining cheese, ¾ tsp salt (1½ tsp for 4 servings), a big squeeze of lemon juice, and a pinch of pepper. Form into two ½-inch-thick patties (four patties for 4), each a bit wider than a burger bun.

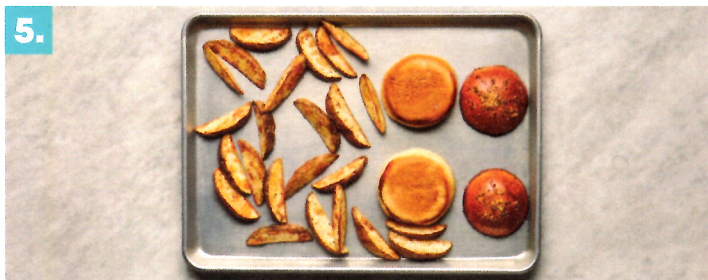
Swap in beef for pork.

4.



Heat a drizzle of oil in a large, preferably nonstick, pan over medium-high heat. Add patties and cook until browned and cooked through, 4–7 minutes per side. Transfer patties to a plate. Add onion to same pan and cook until deeply browned and tender, 2–3 minutes per side (it's OK if the onion starts to fall apart a bit).

5.



While patties cook, place remaining garlic, 1 TBSP butter (2 TBSP for 4 servings), a pinch of remaining oregano, and a pinch of salt in a small microwave-safe bowl. Microwave until butter is melted, 30 seconds; stir to combine. Brush onto tops of buns. Once potatoes have roasted 20 minutes, remove sheet from oven. Carefully add buttered buns, cut sides down, to sheet; return to top rack until buns are golden brown and potatoes are crispy, 3–5 minutes more. (For 4, leave potatoes roasting; add buns to a second sheet and toast on middle rack.)

6.



Fill toasted buns with patties, tomato, griddled onion, and feta sauce. Divide burgers and potato wedges between plates. Serve with any remaining lemon wedges on the side.