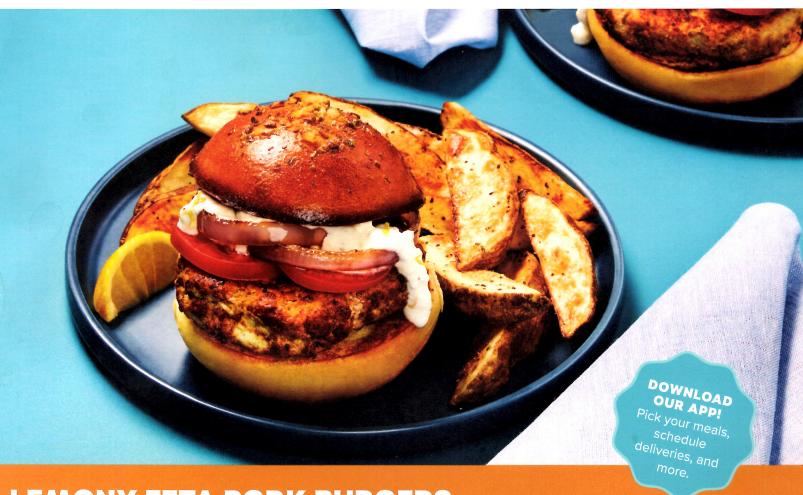
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LEMONY FETA PORK BURGERS

with Tomato, Griddled Onion & Potato Wedges

WHAT WE SEND (2 servings | 4 servings)

CALORIES 900

PREP IN 10 MIN

READY IN 35 MIN

★ Times may vary based on CustomPlate choices.





Potatoes* (12 oz | 24 oz)



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



Ground Pork* (10 oz | 20 oz)



Lemon * (1 | 1)



Tomato * (1 | 2)



Red Onion (1|2)



Sour Cream * (1 | 2)Contains: Milk



Garlic (2 Cloves | 4 Cloves)



Feta Cheese *

(1 | 2)Contains: Milk



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





Dried Oregano

Give friends \$20 off their first box and you'll get a \$20 credit when they cook with us. EveryPlate.com/referral



WHAT YOU'LL NEED

Kosher Salt Black Pepper

Butter (1 TBSP | 2 TBSP) Contains: Milk

Cooking Oil

(2 tsp | 4 tsp)

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



Look—we know that you (like so many of us) have limited kitchen space. That's why we'll never say you MUST purchase something like a digital scale in order to be successful with our recipes. We do recommend microplane for zesting your lemon in Step 1, however. It's the best tool for the job!



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.



In a large bowl, combine pork, half the garlic, half the oregano (you'll use more later), remaining cheese, $\frac{3}{4}$ tsp salt ($\frac{1}{2}$ tsp for 4 servings), a big squeeze of lemon juice, and a pinch of pepper. Form into two $\frac{1}{2}$ -inch-thick patties (four patties for 4), each a bit wider than a burger bun.



Swap in beef for pork.



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.)





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.



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).



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.