

Eat Happy Kitchen
Anna Vocino

LAMB BURGERS

(Yields 4-5 burgers)

INGREDIENTS

Burger Patties:

- 1 pound ground lamb
- Zest of one lemon, minced (about a teaspoon)
- 1 tablespoon chopped fresh oregano
- 1 tablespoon Dijon mustard
- 1 tablespoon minced Kalamata black olives
- 1 teaspoon salt
- 1/2 teaspoon garlic powder
- 1/2 teaspoon freshly ground black pepper

Toppings:

- 1/2 cup sour cream
- 2 teaspoons fresh lemon juice
- 1/4 cup crumbled feta cheese
- Beefsteak or heirloom tomato slices
- Butter lettuce leaves

INSTRUCTIONS

In a large mixing bowl, combine all burger ingredients, form into patties. Heat up grill or cast iron pan to hot and cook burgers until done through (around 140-150 degrees if inserted with a meat thermometer).

In a small mixing bowl, whisk together mayonnaise, lemon juice, and crumbled feta cheese. Serve atop lamb burgers along with tomato slices and wrapped in butter lettuce leaves.