



*Scotland Island Gourmet Fresh*

### **Minted Lamb and Feta Burgers**

Prep 10 mins  
Cook 15 mins  
Total 25 mins

Pantry  
Olive oil, sugar

*Ingredients (Listed in the order that they are used)*

	2 People	4 People
Brown onion (finely chopped)	1	2
Mixed salad	1 bag	2 bags
Radish, thinly sliced	4	8
Shallots, thinly sliced	1	2
Mint, roughly chopped	1 bunch	2 bunches
Lamb Mince	350g	700g
Feta Cheese	50g	100g
Lemon, juiced	½	1
Brioche Bun	2	4

1/ Heat a tablespoon of oil in a small pan and add the onion with ½ tsp sugar. Cook until the onion has softened and then pop on the lids and let it slowly stew for 20 minutes. The onion is ready when it is soft and sweet.

2/ In a bowl mix the lamb mince with the ½ the chopped mint and ½ shallots. Crumble in the feta and season with salt and pepper to suit your taste.

3/ Mix everything thoroughly with your hands and divide the mixture appropriately. Cook the burgers in a non-stick pan for 4 minutes on each side, make sure the pan is hot before you start cooking. Turn the burgers gently so as not to break them.

4/ In another bowl mix together the mixed salad leaves, radish and the remaining mint and shallots. Mix together the lemon juice with some olive oil and sprinkle over the salad.

5/ Split the Brioche buns in half and heat them slightly in the pan that you cooked the burgers in.

6/ Serve the burgers in the buns with a generous spoonful of your sweet onion relish and your salad on the side.

**Disclaimer, all ingredients may contain trace elements of nuts.**  
**Please ensure that all vegetables are washed prior to use.**