



**Delicious
Recipes**

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Greek-Style Smash Burger

INGREDIENTS

1 lb ground lamb or beef

½ red onion, finely minced or grated

3 cloves garlic, minced

2 tbsp fresh mint

1 tsp kosher salt

½ tsp black pepper

½ tsp dried oregano

½ tsp dried mint

½ tsp paprika

¼ cup tzatziki

pita bread

toppings: dill, cucumber, feta cheese,
kalamata olives and fresh mint

For french fries:

1 cup vegetable oil

2-3 russet potatoes, washed and sliced

salt to taste

DIRECTIONS

1. In a small iron skillet, pour cooking oil and bring to about 350°F. Using a fryer ladle, carefully place fries in the oil using a wooden spatula, keep fries separated.
2. Let cook for 15-20 minutes or until crispy. Once ready, remove from the oil and place on a paper towel or drying rack to remove excess oil. Season with salt or pepper and set aside.
3. In a large bowl, add ground meat, onion, garlic, mint, and seasonings until fully combined. Roll into 4 balls.
4. Heat a cast iron skillet over medium-high heat. Place the meat on the hot surface followed by the pita. Using a heavy pan or burger press, smash the pita down on top of the burger until it's as flat as you can make it. Cook for 3-4 minutes until the meat is crispy and cooked through.
5. Once ready, flip over the pita and cook for 1 minute until your pita is toasted.
6. Add your favourite tzatziki, toppings and serve!