



**Delicious
Recipes**

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Greek-Style Smash Burger

INGREDIENTS

1 lb ground lamb or beef
1/2 red onion, finely minced or grated
3 cloves garlic, minced
2 tbsp fresh mint
1 tsp kosher salt
1/2 tsp black pepper
1/2 tsp dried oregano
1/2 tsp dried mint
1/2 tsp paprika
1/4 cup tzatziki

Pita bread
Toppings, dill, cucumber, feta cheese,
kalamata olives and fresh mint

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 then followed by your pita. Using a heavy pan or burger press, smash the pita down on top of the burger until it's as flat
5. Once ready, flip over your pita and cook for 1 minute until your pita is
6. Add your favourite tzatziki, toppings and serve!