



greek lamb burgers;

1. (guh-reehk laym'b buhr-gurhz) *noun*. Ground lamb burgers topped with tzatziki sauce and french fries.
2. Produces 4-6 Servings.
3. Preparation 35 mins.
4. Oven temperature set to 350.

Ingredients;

Lamb Burgers

- 1 lb. ground lamb
- 1 tsp. dried rosemary
- 1 tsp. olive oil
- 2 cloves garlic, minced
- 1 c. frozen french fries

Tzatziki Sauce

- 1 c. plain greek yogurt
- 1 tsp. dried dill

1 Tbsp. dried oregano

1 tsp. salt

½ onion, diced

6 hamburger buns

lettuce, tomato, feta cheese, etc.

3 Tbsp. grated cucumber

2 tsp. lemon juice

Instructions;

Tzatziki Sauce

1. Combine yogurt, cucumber, dill, and lemon juice and mix to combine. Refrigerate and let sit to allow the dill to infuse.

Lamb Burgers

2. Preheat the oven and begin cooking the french fries.

3. Combine the lamb, oregano, rosemary, salt, olive oil, onion, and garlic in a bowl and form into patties.

4. Grill the burgers to desired doneness.

5. Toast the buns, and assemble burgers, topping with tzatziki, lettuce, tomato, feta cheese, and french fries. Add other toppings if desired.