

Beef burgers with Greek style salad

Serves 4

Ingredients:

Ground beef(turkey)	500g
Hamburger buns	4
Roma tomato	160g
Oregano	7g
Baby spinach	113g
Panko bread crumbs	½ cup
Garlic salt	2 tsp
Mixed olives	60g
Mayonnaise	8 TBSP
White wine vinegar	1 TBSP
Feta cheese	½ cup
Sugar, oil, pepper	TT

Method:

1. Prep: cut oregano leaves, cut tomatoe into ¼ in pieces. Add ½ of the mayonnaise and half the feta cheese to a small bowl and season with pepper. Stir to comine.
2. Make the beef pattie: Add beef, panko, oregano and half the garlic salt to a large bowl. Season with pepper, add 1 egg to the mixture and combine. Formbeef mixture into 4 x 4 inch patties.
3. Cook patties. Heat a large non stick skillet or on a BBQ. Add patties to the fry pan. Cook until golden brown, 4-5 minutes per side. Transfer to a plate and cover to keep warm.



Method (cont'd)

4. Toast buns- in the oven top shelf and broil for 1-2 minutes.
5. Make salad: whisk together remaining garlic salt, vinegar, sugar(1/2) tsp, and 2 TBSP olive oil in another bowl. Add tomatoes, spinach and remaining feta, sprinkle olives over top, season with pepper, toss to combine.
6. To serve: Spread feta mayo on bottom of buns, then stack with beef patties and some salad, close tih the top buns. Serve salad alongside burgers.