

Lamb Burger with Basil Aioli and Garlic Potatoes

2 SERVINGS | **HANDS ON TIME: 15 minutes** | **TOTAL TIME: 30 minutes**

Groundswell Farm Ground Lamb, thawed
Martinez Farm Cucumbers, washed, ends trimmed, peeled (optional)
Agua Dulce Aquaponic Lettuce, washed and dried well
Boggy Creek Potatoes, washed and scrubbed
Slow Dough Bread Co. Challah Buns
Farmhouse Kitchen Basil Aioli
Farmhouse Kitchen Pickled Tomatoes
Farmhouse Kitchen Garlic Potato Seasoning, stir well before use
Salt and pepper
Olive oil

Preheat oven to 400°F degrees.

STEP 1 While the oven is preheating, prepare the vegetables. Slice the cucumbers into thin rounds. Remove whole lettuce leaves from the core.

STEP 2 Chop the potatoes into 1" cubes or wedges and add to a baking sheet. Drizzle the potatoes with 1 tbsp. oil and sprinkle with season with ½ tsp. salt and pepper. Toss to combine and coat. Bake the potatoes on the middle oven rack for 20-25 minutes, flipping midway. The potatoes will become tender and easily pierced with a fork, and the edges will caramelize. While still hot from the oven, finish the potatoes by tossing them with the garlic potato seasoning.

STEP 3 While the potatoes are roasting, place a large cast iron skillet or saute pan over medium heat. Add the ground lamb and ½ tsp. salt and pepper to a bowl. Use your hands to combine the lamb and spices. Form 2 burger patties a little wider than the bun, approximately 5-6". When the pan is hot, add 2 tsp. oil to the skillet, followed by the burgers. Sear for about 3-4 minutes on the first side. Flip the burgers over to sear the second side for an additional 3-4 minutes for medium doneness. (Note: Add 2-3 additional minutes of cooking time for well done or cook until the internal temperature of reaches 160°F.) Transfer the burgers to a plate to rest.

STEP 4 As the burgers are resting, drizzle the cut size of the challah buns with olive oil. Toast the buns for 4-5 minutes until lightly crisp. You can alternatively griddle them in a skillet over medium heat until golden brown.

STEP 5 Add a lamb burger patty to the toasted bottom bun. Add lettuce, pickled tomato, and cucumber. Spread the basil aioli on the top bun. Serve with garlic potatoes.

Enjoy!

STORAGE TIPS INGREDIENTS BEST USED WITHIN 5 DAYS

Ground Lamb - Keep frozen until 24-48 hrs before ready to use. Thaw in a bowl in the refrigerator overnight.

Cucumbers - Wrap in a paper towel and place in a plastic bag in the refrigerator. Use within 5 days.

Spring Medley Lettuce - Store in crisper drawer of refrigerator in an airtight container, wrapped in a dry paper towel. Use within 5 days.

Potatoes - Store in a cool, dry place in the kitchen. Use within 5 days.

Challah Buns - Store in the freezer until ready to use. Will thaw on the counter in 30-45 minutes.

Basil Aioli - Store in the refrigerator. Use within 5 days.

(Ingredients: egg, Fruitful Hill Farms rose garlic, Patty's Herbs basil, spinach, lemon juice, olive oil, AustiNuts pecans)

Pickled Tomatoes - Store in the refrigerator. Use within 5 days.

(Ingredients: Village Farms tomato, white balsamic, Phoenix Farms onion, salt, sugar)

Garlic Potato Seasoning - Store in the refrigerator. Use within 5 days.

(Ingredients: Fruitful Hill Farms rose garlic, chili flake, Johnson's Backyard Garden parsley, canola/olive oil blend)

***Contains gluten, dairy, and egg**

****Not made with nuts, fish or shellfish containing ingredients.**

*****Prepared in a facility that may contain gluten, dairy, egg, nuts, fish and shellfish.**

Lamb Burger with Basil Aioli and Garlic Potatoes

4 SERVINGS | **HANDS ON TIME: 15 minutes** | **TOTAL TIME: 30 minutes**

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Farmhouse Kitchen Basil Aioli
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Olive oil

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STEP 2 Chop the potatoes into 1" cubes or wedges and add to a baking sheet. Drizzle the potatoes with 1 tbsp. oil and sprinkle with season with 1 tsp. salt and pepper. Toss to combine and coat. Bake the potatoes on the middle oven rack for 20-25 minutes, flipping midway. The potatoes will become tender and easily pierced with a fork, and the edges will caramelize. While still hot from the oven, finish the potatoes by tossing them with the garlic potato seasoning.

STEP 3 While the potatoes are roasting, place a large cast iron skillet or saute pan over medium heat. Add the ground lamb and 1 tsp. salt and pepper to a bowl. Use your hands to combine the lamb and spices. Form 4 burger patties a little wider than the bun, approximately 5-6". When the pan is hot, add 2 tsp. oil to the skillet, followed by the burgers. Sear for about 3-4 minutes on the first side. Flip the burgers over to sear the second side for an additional 3-4 minutes for medium doneness. (Note: Add 2-3 additional minutes of cooking time for well done or cook until the internal temperature of reaches 160°F.) Transfer the burgers to a plate to rest.

STEP 4 As the burgers are resting, drizzle the cut size of the challah buns with olive oil. Toast the buns for 4-5 minutes until lightly crisp. You can alternatively griddle them in a skillet over medium heat until golden brown.

STEP 5 Add a lamb burger patty to the toasted bottom bun. Add lettuce, pickled tomato, and cucumber. Spread the basil aioli on the top bun. Serve with garlic potatoes.

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