

Longhorn Beef Pita Burger with Sumac Mint Aioli

4 SERVINGS | **HANDS ON TIME: 20 minutes** | **TOTAL TIME: 30 minutes**

Dear Run Land & Cattle Ground Longhorn Beef, thawed
Braune Farm Summer Squash, washed, ends trimmed
Village Farm Tomatoes, washed
Martinez Farm Cucumber, washed, ends trimmed, peeled (optional)
Phoenicia Bakery & Deli Pita Bread
Farmhouse Kitchen Burger Spice
Farmhouse Kitchen Sumac Mint Aioli
Farmhouse Kitchen Greek Dressing, shaken or stirred well before use
Salt and pepper
Olive or vegetable oil

STEP 1 Prepare the vegetables. Chop the cucumbers into thin half moons and set aside. Create ribbons from the summer squash by shaving lengthwise using a vegetable peeler. The thickness of the ribbons may vary depending on the peeler. Alternatively, shave the squash into thin rounds using a sharp knife. Add to a bowl. Half or quarter the tomatoes and add to the bowl with squash. Add half of the Greek dressing and toss the vegetables to coat. Season with salt, pepper, and additional dressing to taste. Store the salad in the refrigerator as you prepare the burgers.

STEP 2 Place a large cast iron skillet or saute pan over medium-high heat. While the skillet is heating, combine the ground longhorn and burger spice in a bowl. Form 16 small burger patties approximately 1/2" thick and 3-4" wide. When the pan is hot, add 1 tbsp. oil, followed by the burger patties. Working in batches, cook the burgers on the first side for approximately 3-4 minutes, allowing a golden crust to form. Flip the burgers and cook for an additional 2-3 minutes. Remove to a paper towel-lined placed to drain excess grease.

STEP 3 Toast the pita bread in a dry skillet over medium heat or in a 350°F oven until warm and pliable, about 1-2 minute each side. Cut the pita bread in half and then open the cut side of the bread to form half moon-shaped pockets.

STEP 4 To serve, spread the sumac mint aioli inside each of the pita pockets. Add two burger patties and top with sliced cucumbers. Serve with a side of the squash ribbon and tomato salad or add the salad to the pita burger.

Enjoy!