



Feta-Stuffed Lamb Burgers

with Cucumbers and Greek Yogurt Dressing

These Greek-inspired beef-lamb burgers are stuffed with feta cheese and seared to melty, gooey perfection. A bright cucumber salad tossed with creamy Greek yogurt dressing gives the dish some tang.

35-45 minutes

Serves 2 people

500 calories per serving

Plated.

✦ Ingredients

- 1 lemon
- ⅓ ounce fresh oregano
- ⅓ ounce fresh mint
- 1 scallion
- ⅓ ounce fresh dill
- ½ English cucumber
- 8 ounces sweet peppers
- 10 ounces ground beef and lamb
- 1 packet Dijon mustard
- 1 ounce crumbled feta cheese
- 1 container Chobani nonfat Greek yogurt
- 1 head Boston lettuce

🔪 You'll Need

- 1 teaspoon olive oil
- kosher salt
- black pepper
- 10" medium pan with lid

💡 Recipe Tips

Be sure to read through the entire recipe before you begin cooking.

Don't worry if the burgers break open a little bit when you cook them. This only means they were well stuffed with cheese.

The resting time allows the burgers to finish cooking. It also gives the juices that have collected on the surface a few minutes to redistribute throughout, so the patties are moist and tender!

USDA recommends cooking ground beef and lamb to 160°F.

Great food starts with great ingredients. We're proud to send you beef and lamb raised without antibiotics or added hormones.



1. Prepare Ingredients

Halve **lemon**. Rinse remaining produce. Finely chop **oregano** and **mint** leaves, discarding stems. Trim and discard **scallion** roots and thinly slice. Finely chop **dill** leaves, discarding stems. Quarter **cucumber** lengthwise and cut crosswise into ¼-inch slices. Thinly slice **sweet peppers** lengthwise, discarding seeds. Pat **beef and lamb** dry with paper towel.



4. Make Yogurt Dressing

While burgers rest, whisk together **Chobani yogurt**, **dill**, and **juice of ½ lemon** in a large bowl. Taste and add **salt** and **pepper** as needed. Use remaining lemon to brighten a glass of water.



2. Form Burgers

In a medium bowl, stir together **mustard**, **oregano**, **mint**, **scallion**, ¼ **teaspoon kosher salt**, and **pepper**. Using your hands, mix well. Divide mixture evenly and form into 4 patties, about ½-inch thick. Sprinkle **feta** evenly over tops of 2 patties, leaving a ¼-inch border. Top with **remaining patties** and pinch edges together to seal in cheese.



5. Toss Salad

Add **cucumber** and **sweet peppers** to bowl with yogurt dressing and toss to coat. Taste and add more **salt** and **pepper** as needed.



3. Sear Burgers

Heat 1 **teaspoon olive oil** in a medium pan over medium heat. When oil is shimmering, add **burgers** and sear until browned on bottom, 6-8 minutes (see Recipe Tip). Flip, cover pan, and sear until browned on outside and medium, 4-5 minutes more. Remove from pan and set aside to rest for about 5 minutes.



6. Plate Burgers

Pull off 2 **lettuce leaves** and top each one with a **burger**. Serve with **cucumber salad** alongside. Don't hold back now—dig in. Snack on remaining lettuce.

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