



Organic Lamb & Mint Burgers, Tzatziki & Tabbouleh

Pair our succulent lamb burgers with this vibrant salad

Serves: 4

Prepare: 30 Minutes

Cook: 40 Minutes

Difficulty: easy

Ingredients

- [Organic Lamb & Mint Burgers](#)

For The Tzatziki

- 250 ml Greek Yoghurt
- ½ Cucumber portion, grated
- 2 tsp Fresh Mint, chopped
- 1 tsp Thyme, chopped
- 1 tsp Dill, chopped
- 2 tbsp Extra Virgin Olive Oil
- 1 Garlic Clove, minced (Optional)?

For The Tabbouleh

- 200g Buckwheat
- 100g Fresh Parsley, finely chopped
- 100g Fresh Mint, finely chopped
- 150g Pomegranate seeds
- ½ Cucumber, deseeded and diced
- 5 Plum Tomatoes, diced
- 2 tbsp Lemon Juice
- 2 tbsp Extra Virgin Olive Oil

Method

Simply grill the burgers over a high heat for roughly 5 minutes per side and are slightly pink in the middle. Serve on a stonebaked roll and dress with fresh homemade Tzatziki, sliced red onion and the best homemade Tabbouleh for the side salad.

For The Tzatziki

1. Grate the cucumber into a muslin cloth or tea towel and squeeze out excess liquid.
2. Transfer the cucumber to a bowl and add the remaining ingredients. Mix well and refrigerate until you are ready to serve.

For The Tabbouleh

1. Rinse the buckwheat under running water then transfer to a deep saucepan and cover with water (see packet for guidelines). Par boil the buckwheat for 20 minutes before draining then leave to cool.
2. Prepare the vegetables, pomegranate seeds and herbs then place them in a bowl. Stir in the buckwheat then combine lemon juice and EVOO.
3. Refrigerate until you are ready to serve.