

# Greek burger, beef meatball, Tsazaki sauce, tomato and lettuce, bacon, shredded Kalamata olive |

**Recipe for 4 portions / 12 tapas**

## **Description**

Beef burger, crispy smoked bacon with Greek and Mediterranean flavors

## **Note**

Accompany the burger with a green salad, for a main course.

It is possible to make this recipe in tapas format using smaller bread rolls.

## **Ingredients**

### For the burger

- 600 Gr Ground beef
- 2 Clove(s) Garlic
- 75 Gr Feta cheese
- 6 Sprig(s) Parsley
- 1 Unit(s) French shallot
- 250 Ml Greek yogurt
- 1 Unit(s) Cucumber
- 1 Clove(s) Garlic
- 2 Tbsp Mint
- 4 Leaf(ves) Boston lettuce
- 4 Slice(s) Bacon
- 2 Unit(s) Italian tomatoes
- 4 Unit(s) Burger bread
- 0.25 Cup(s) Pitted kalamata olives

## **Preparation**

- Preparation time **30 mins**
- Preheat your **four** at **400 F°**

### General preparation

Cut the tomatoes into slices and prepare the lettuce leaves.

Chop the shallot and mint, chop the garlic and parsley, crumble the feta.

### Burger preparation

In a skillet, cook the bacon until it's nice and crispy. Set aside on paper towel to remove excess fat.

In a large mixing bowl, combine the minced meat, garlic, parsley and eggs. Season with salt and pepper. Make 8 little patties. Place the bacon and cheese in the center of 4 of the patties and then cover them with the other 4. Make sure to seal the burgers properly to avoid leakage.

In a non stick skillet, add a thread of vegetable oil and then sear the burgers on both sides. Place

the seared burgers on a baking sheet and finish the cooking process in the oven for about 8 minutes. Warm the buns in the oven for a few minutes before serving.

### Sauce

Trim the cucumber and salt a little to clear it. Cut it into brunoise (small cubes).

Mix all the ingredients for the sauce and set aside.

### To serve

Toast each bun, brush the base with the Tsazaki sauce, place a beef patty, the bacon, a slice of tomato and onion and the salad leaf, add more sauce. Close the burger with its hat, prick with a skewer.

**Bon appétit!**