

Lamb Burgers with Mint Pesto & Whipped Feta

Ingredients

Mint Pesto

- 2 packed cups fresh mint leaves
- 1/4 cup blanched slivered almonds
- 1/3 cup finely grated Parmesan cheese, or to taste
- 1 large garlic clove, minced (optional)
- 1/3 cup olive oil (not extra virgin)
- Salt and black pepper to taste



Whipped Feta

- 8 oz feta cheese, at room temperature
- 4 oz cream cheese, at room temperature
- Zest of 1 lemon, finely grated

Burgers

- 2 pounds ground lamb
- Salt and black pepper to taste
- 6 hamburger buns
- 6 leaves butter lettuce (optional)

Preparation

Mint Pesto

1. In a food processor, combine almonds, mint, Parmesan, and garlic
2. Pulse until everything is finely chopped
3. With the processor running, open the feed tube and drizzle in the oil in a slow, steady stream
4. Process until the pesto is as smooth as you like it
5. Taste and season with salt and pepper
6. Use immediately, or transfer to an airtight container and refrigerate for up to 3 days (the color will darken as it sits)

Whipped Feta

1. If your feta is in brine, drain it and pat it dry
2. Crumble the feta into the food processor, and pulse until it's broken up into small pieces
3. Add cream cheese and let the machine run, stopping occasionally to scrape down the sides, for 4-5 minutes, or until the mixture is smooth and thick
4. Add lemon zest and pulse to combine
5. Use immediately, or transfer to an airtight container and refrigerate for up to a week; bring it back to room temperature before use

Lamb Burgers with Mint Pesto & Whipped Feta

Burgers

1. Divide the ground lamb into 6 portions, and shape each portion into a burger patty
2. Season the burgers generously on both sides with salt and pepper
3. Grill the burgers to your desired doneness (1-4 minutes per side over fairly high heat for an even medium)
4. Remove the burgers from the heat and let them rest for a few minutes
5. While the burgers rest, slice the hamburger buns in half
6. Spread some mint pesto and whipped feta on each bun
7. Place a lamb burger on each bun, along with lettuce leaf