

## HERBED LAMB BURGER

### PREPARE THE CHIVE AND GARLIC MAYONNAISE

- 1 cup Hellmann's® Mayonnaise
- 1 TBSP Chives fresh, chopped
- 1/2 oz Garlic, minced

### PREPARE THE LAMB PATTIES

- 60 oz Ground lamb
- 3/4 cup Parsley, chopped
- 3 Tbsp Garlic
- 5 tsp Dried basil
- 5 tsp Dried oregano
- 5 tsp salt kosher

### PREPARE THE PICKLED RADISHES

- 40 slices Radish
- 3 Tbsp salt kosher
- 3 Tbsp sugar granulated white
- 3 cup Apple cider vinegar

### PREPARE THE BURGER

- 10 oz Chive and Garlic Mayonnaise, prepared
- 10 ea Herbed lamb patty
- 15 oz Feta
- 10 oz Onions, caramelized
- 15 oz Zucchini, grilled
- 20 slices Tomato
- 40 slices Pickled Radishes, prepared
- 10 ea Bun whole wheat

## PREPARE THE CHIVE AND GARLIC MAYONNAISE

1. Combine all ingredients and chill.
2. Prepare the Lamb Patties
3. Combine all ingredients and form into patties. Chill.

## PREPARE THE PICKLED RADISHES

4. Bring all ingredients except the radishes to a boil.
5. Remove from heat and add radishes.
6. Allow radishes to cool at room temperature and chill.

## PREPARE THE BURGER

7. Cook patty to desired doneness.
8. Spread Chive and Garlic Mayonnaise on buns.
9. Build the burger.

## ADDITIONAL INFORMATION

### Ingredients

[1 cup Hellmann's® Mayonnaise](#), [1 TBSP Chives fresh, chopped](#), [1/2 oz Garlic, minced](#), [10 ea Bun whole wheat](#), [10 ea Herbed lamb patty](#), [10 oz Chive and Garlic Mayonnaise, prepared](#), [10 oz Onions, caramelized](#), [15 oz Feta](#), [15 oz Zucchini, grilled](#), [20 slices Tomato](#), [3 cup Apple cider vinegar](#), [3 Tbsp Garlic](#), [3 Tbsp salt kosher](#), [3 Tbsp sugar granulated white](#), [3/4 cup Parsley, chopped](#), [40 slices Pickled Radishes, prepared](#), [40 slices Radish](#), [5 tsp Dried basil](#), [5 tsp Dried oregano](#), [5 tsp salt kosher](#), [60 oz Ground lamb](#), [PREPARE THE BURGER](#), [PREPARE THE CHIVE AND GARLIC MAYONNAISE](#), [PREPARE THE LAMB PATTIES](#), [PREPARE THE PICKLED RADISHES](#)

### Course

[Dinner](#), [Entrees](#), [Lunch](#)

### Cuisine

[American](#)

### Category

[Burgers](#), [Sandwiches](#)