



## Recipes

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# Moroccan Spiced Lamb Burger

Prep Time: 20 Minutes

Cooking Time: 12 Minutes

Serves 12

### Ingredients:

24 each 4.5" Heat Pressed Flour Tortillas (28671)  
1/4 cup Egg whites , beaten  
2 Tbsp. Sesame Seeds , toasted  
Lamb Burger with Herbs & Feta , see related recipe  
24 each Roma Tomato Slices  
12 each Romaine Lettuce Leaves  
24 each Red Onion Rings  
Toasted Cumin , Cilantro & Mint Aioli, See related recipe  
Sweet Potato Fries , as needed

### Directions:

1. Pre-heat convection oven, open-flame grill and deep fryer to 350°F.
2. Place tortillas on parchment-lined sheet pans, brush top side with egg whites and sprinkle evenly with toasted sesame seeds. Bake for 5 minutes or until toasted and slightly puffed. Hold warm.
3. To Make Burgers To Order: Place burger on open-flame grill and cook to medium doneness or desired temperature. Spread ½ ounce of Toasted Cumin, Cilantro & Mint Aioli on no sesame side of one tortilla, top with burger patty and bun crown and serve with fresh burger toppings.
4. Serve burger immediately with sweet potato fries.



## Recipes

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### Lamb Burger with Herbs & Feta

Prep Time: 10 Minutes

Cooking Time: 0 Minutes

Serves 1

#### Ingredients:

- 1/5 tsp. Whole Black Peppercorns
- 1/5 tsp. Coriander Seeds
- 1/8 tsp. Cumin Seeds
- 4 oz. Ground Lamb
- 1 oz. Crumbled Feta Cheese
- 1/8 cup Fresh Chopped Flat-Leaf Parsley
- 1/4 each Garlic Cloves , minced
- 1/8 tsp. Kosher Salt

#### Directions:

1. Toast peppercorns, coriander and cumin seeds together in a small dry sauté pan while shaking over medium heat until fragrant and they begin to crackle and pop. Transfer into spice grinder and blend until fine powder.
2. In a large mixing bowl, combine spice mixture, ground lamb, feta cheese, parsley, garlic and salt and blend with hands. Form into quarter-pound patties.

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### Toasted Cumin, Cilantro & Mint Aioli

Prep Time: 5 Minutes

Cooking Time: 5 Minutes

Serves 1

#### Ingredients:

- 3/8 tsp. Cumin Seeds
- 1/8 cup Mayonnaise
- 1/8 cup Fresh Chopped Cilantro
- 1/8 cup Fresh Chopped Mint
- 1/8 tsp. Kosher Salt

#### Directions:

1. Toast cumin seeds in small sauté pan while shaking over medium heat until fragrant. Transfer to a spice grinder and blend until fine powder.
2. In a small mixing bowl, combine cumin, mayonnaise, cilantro, mint and salt. Reserve refrigerated.