



WILD. NATURAL. SUSTAINABLE.

## *Fossil Farms Grilled Lamb Burgers with Harissa Yogurt*

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#### **Ingredients**

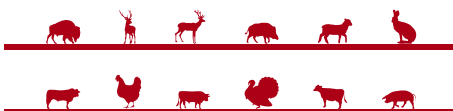
4 ea. [Fossil Farms 8 oz. Lamb Burgers](#)  
1 tbsp. Za'tar seasoning  
1 ea. yellow onion, cut into half, then sliced thin  
¼ tsp. sugar  
1 tsp. olive oil  
¼ cup panko breadcrumbs  
2 tbsp. cream  
Kosher salt  
Fresh Pepper

#### **Harissa Yogurt**

8 oz. Goat's milk or Greek yogurt  
1 tbsp. Harissa paste  
2 tbsp. fresh mint, chopped  
½ ea. lemon, juice only

In a medium pan, add olive oil over medium heat. Add onions and slowly cook over low heat until translucent. Add sugar and mix thoroughly. Cook until the onions are soft, then remove from pan and cool. In a large bowl, combine onions, panko, cream, salt, pepper and lamb meat. Form patties and sprinkle with Za'tar seasoning. Pan sear, bake or grill to desired temperature.

Serve on your favorite rolls with harissa yogurt, thin sliced red onion, butter lettuce, feta cheese, and pickles.



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