

Lamb Burgers with Paprika Wedges

Cooking methods: Baking, frying

About Lamb Burgers

Genghis Khan's army often travelled for days without dismounting or stopping to eat. Local villagers would make flat patties from scraps of lamb or mutton which the men placed under their saddles while riding. It was then eaten raw having been tenderised by the saddle and back of the horse.

✓ **Preparation Time**
10 minutes

🔥 **Cooking Time**
35 minutes

Suitable potato varieties:

Fluffy, such as King Edward or Maris Piper



Ingredients

Wedges

- 800g fluffy potatoes such as Maris Piper, cut into wedges
- 1 tbsp oil
- 1 tsp paprika

Burger ingredients

- 700g minced lamb
- ½ tsp ground cinnamon
- 1 tsp ground cumin
- 1 tsp mild chilli powder
- 1 tbsp fresh coriander, finely chopped
- Salt and pepper
- 4x bread rolls
- 1 tbsp of mayonnaise and salad to garnish



Equipment

- Chopping board
- Baking tray
- Vegetable knife
- Oven gloves
- Measuring spoons
- Mixing bowl
- Frying pan
- Grill pan
- Serving plate



Method

- 1 Wash and dry the potatoes and cut in half lengthwise; then cut each half into three or four wedges, depending on potato size.
- 2 Lay the wedges out evenly on a baking tray in a single layer; drizzle with olive oil and sprinkle over the paprika. Season with salt and pepper. Mix well making sure the potato wedges are evenly coated.
- 3 Bake in a 200° preheated oven for about 35 minutes, or until golden brown on the outside and soft in the middle.
- 4 To make the burgers, mix the mince, cinnamon, ground cumin, fresh coriander, chilli powder and a pinch of salt together and divide into four equal-sized patties.
- 5 Add 2 tbsp of oil to a preheated frying pan; when hot, fry the burgers for a few minutes on each side until golden brown.
- 6 Transfer the patties to the oven and cook to the desired degree: 10 minutes for medium and 20 for well done.
- 7 Lightly toast your burger bun and add mayonnaise and salad as required; top with your burger and the lid of the bun.
- 8 Serve with the potato wedges.

For more potato recipes, visit www.prepcookservepotatoes.org.uk