

# What's for Dinner

## GREEK LAMB BURGER

### YOU WILL NEED

Shepherd's Pride Ground Lamb + Aladdin's Small Plain Pocket Pita + Amir's Tzatziki Gyro Sauce + Heinen's Baby Arugula + Mt. Olive Roasted Red Peppers + Mt. Vikos Feta Cheese + Near East Broccoli Cheese Couscous



### OUR RECIPE

Preheat grill or grill pan. Prepare couscous according to package. While couscous is cooking, shape ground lamb into burgers, season with salt and pepper. Grill burgers until desired doneness. Split open the pita making a pocket for ingredients. Spread inside of pita with tzatziki then stuff with arugula, roasted peppers and feta cheese. Place burger inside pita pocket and serve with side of couscous.

### A QUICK & EASY MEAL FROM HEINEN'S

