



Plant-Based Greek Perfection

Wine Pairing: Sutter Home Red Blend

Burger Type: Plant-Based Alternative

Bun Type: Ciabatta

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INTRODUCTION:

The Plant-Based Greek Perfection Burger grills to perfection on a freshly-baked ciabatta bun with butter leaf lettuce, vine-ripe roma tomatoes, feta cheese, tzatziki sauce and kalamata olives. This burger is absolute perfection and very healthy.

Serves: 6 Regular-Sized Burgers

INGREDIENTS:

- 6 Plant-based ground beef burger patties, defrosted
- 12 Butter leaf lettuce leaves
- 6 Tablespoons tzatziki sauce
- 3 Roma tomatoes, sliced
- 1 Cup feta cheese, cubed
- 1 Cup kalamata olives, drained
- 1 $\frac{3}{4}$ Teaspoons freshly ground pepper
- 1 $\frac{1}{2}$ Teaspoons salt
- 6 Ciabatta hamburger buns
- 3 Tablespoons butter (just enough for buns)

INSTRUCTIONS:

1. Heat a gas or charcoal grill to 450 to 500 degrees Fahrenheit
2. Butter the insides of all the buns and set them near the grill
3. Place patties on the grill over direct heat, add salt and pepper and cook to your desired doneness:
 - a. Rare burgers, cook for 4 minutes total (125 degrees Fahrenheit)
 - b. Medium-rare burgers, cook for 5 minutes total (135 degrees Fahrenheit)
 - c. Medium burgers, cook for 6-7 minutes total (145 degrees Fahrenheit)
 - d. Well-done burgers, cook for 8-9 minutes total (160 degrees Fahrenheit)
4. Flip the burgers at least once during cooking and do not press down on the patties at any time
5. When you have about 1 minute left on the cooking time, add the buttered buns to the grill over indirect heat



6. Remove burgers and buns from the grill, transfer to a clean platter and let the burgers rest for 1 minute before serving
7. Spread tzatziki on each bun, place two pieces of lettuce, two pieces of tomato, feta cheese and olives, then place the burger on top
8. Serve and enjoy