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# Shiitake Mushroom Lamb Burgers

## Description

**Chef's Note:** If you're not a lamb fan, you can easily replace it with ground beef.

Total time: 30 min Yield: 4 servings

## Ingredients

16 oz ground lamb meat  
1 cup Shiitake mushrooms (stemmed, small dice)  
1/2 Tbsp garlic (minced)  
1/2 Tbsp ginger (minced)  
1/2 cup red onion (small dice)  
1/2 cup fresh cilantro (rough chop)  
2 Tbsp oyster sauce  
1 Tbsp Sriracha (optional)  
non-stick cooking spray  
4 hamburger buns

Prep Time: 20 min Cooking Time: 10 min Total Time: 30 min

## Instructions

In a large bowl, add the ground lamb meat, shiitake mushrooms, garlic, ginger, red onion, cilantro, oyster sauce, Sriracha and mix well. Form into 4 patties and place onto baking sheet. Spray both sides of burgers with non-stick cooking spray. Grill over high heat 2 to 3 minutes per side or to desired temperature.

To assemble, add burgers to buns and serve with your favorite toppings and condiments.

## Recipe brought to you by:

Chef Ryan Covert