
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