

Lamb & Red Onion Sliders with Feta

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Ingredients

2 tbsp. olive oil, divided
1/2 cup plain Greek yogurt
1 tsp. ground cumin
1 lb. ground lamb
1 tsp. kosher salt
1/2 tsp. ground pepper
1/4 tsp. garlic powder
6 thick slices feta cheese
1 medium red onion, thinly slice
6 slider buns

Directions

Combine the Greek yogurt and ground cumin in a bowl and set aside.

Shape the lamb into 6 mini patties. Lightly season both sides of each patty with kosher salt, ground black pepper, and garlic powder.

Heat a skillet over medium-high heat and add 1 tbsp. olive oil.

Cook the patties in the hot oil for 2-3 minutes on each side until well-browned.

In a separate pan, heat the remaining 1 tbsp. olive oil over medium-high heat. Add the sliced red onions and cook, stirring frequently, until tender and caramelized.

To assemble the sliders, layer the cumin spread on the bottom buns, followed by the lamb patty, the thick slice of feta, and then the saute'd red onions on top.