

Greek Pork Patties with Tzatziki Sauce



Ingredients

Patties:

1 lb / 0.5 kg lean ground pork
¼ cup / 50 mL finely chopped red onion
2 cloves garlic, minced
1 egg, slightly beaten
⅓ cup / 80 mL fine dry breadcrumbs
2 tsp / 10 mL lemon zest
2 Tbsp / 30 mL chopped fresh dill or 2 tsp / 10 mL dried
2 Tbsp / 30 mL chopped fresh mint or 2 tsp / 10 mL dried
1 Tbsp / 15 mL chopped fresh oregano or 1 tsp / 5 mL dried
⅛ tsp / 0.5 mL ground cinnamon
1 tsp / 5mL ground black pepper
½ tsp / 2mL salt

Tzatziki Sauce:

½ English cucumber, grated
1 tsp / 5 mL salt
2 Tbsp / 30 mL fresh lemon juice
2 tsp / 10 mL lemon zest
1 cup / 250 mL Greek yogurt
1 clove garlic, minced
¼ cup / 50 mL chopped fresh dill

Directions

For the patties:

1. In large bowl, gently combine ground pork with remaining patty ingredients; do not overmix.
2. Form mixture into 1½-inch balls. Place on parchment lined baking sheet.

3. Gently press down on meatballs with palm of hand to form small patties about ½-inch thick.
4. Preheat oven to 400°F. Bake patties on a parchment paper lined baking sheet, 12-15 minutes.
5. Turn patties; bake 5 minutes more or until internal temperature reaches 160°F.
6. Serve patties tucked into mini pitas or slider buns with a dollop of Tzatziki Sauce (recipe below) and your favourite toppings

Topping suggestions: shredded lettuce, tomato slices, thinly sliced cucumber.

For the sauce:

1. Place grated cucumber in strainer over small bowl.
2. Sprinkle with salt. Toss to combine. Set aside. Let drain 20 minutes.
3. Rinse cucumber. Using paper towels, squeeze out excess moisture.
4. In medium bowl, combine cucumber and remaining ingredients. Mix well.
5. Refrigerate to blend flavours.

Additional Info

- **Cut:** Ground pork
- **Prep Time (Minutes):** 45
- **Cook Time (Minutes):** 20
- **Number of Servings:** 12-15