



## BREAKFAST BURGER WITH FRIED EGG AND BACON

**SERVINGS: 4 | PREP TIME: 10 MINS | COOK TIME: 50 MINS**

This breakfast burger recipe will feed a hungry crowd with minimal clean up required. Perfect for breakfast, lunch, or dinner.

### INSTRUCTIONS:

1. Preheat the oven to 350 degrees.
2. In a bowl, combine the pork, feta, minced garlic, and spices and mix together. Divide the meat into 4 equal portions and shape into sausage patties that are 1/2 inch thick.
3. Season both sides with salt & pepper and place your patties in the refrigerator to rest for 30 minutes.
4. Heat the griddle over medium heat. Working in batches, on one third of the griddle fry the sausage patties for 4-5 minutes per side until cooked through and crispy on the outside.
5. In the middle of the griddle lay out the bacon and fry until crispy.
6. On the last third of the griddle crack in the eggs and fry to desired doneness.
7. Build the breakfast burgers with 2 or 3 lettuce leaves, a nice slice of tomato, a sausage patty, an egg, and 2 pieces of bacon. Serve with ketchup.

### CRANK UP YOUR COOKING TIP:

*This entire dish can be made on the versatile griddle attachment that can be used with PowerPlus® 2-in-1 Burner & Griddle on the [Frigidaire Professional Range](#)*

### INGREDIENTS:

1 pound ground pork  
1/4 cup feta  
2 cloves of garlic, minced  
1/4 tsp. paprika  
1/4 tsp. ground cumin  
Salt & Pepper to taste  
4 ciabatta buns  
4 eggs  
1 TBSP. olive oil  
8 strips of bacon  
1 large tomato  
1 cup mixed greens