



Breakfast & Brunch

Cooper® Bye, Bye Boring Bun. Get This Delectable Hash Brown Sandwich



SLICE



Serves: 4

Ingredients

- 8 frozen hash brown patties
- 8 pieces bacon, cooked to a crisp*
- 8 slices Cooper® Sharp White cheese
- 4 large eggs*
- 12 ounces ground beef*
- 8 ounces ground turkey breakfast sausage*
- Salt and pepper to taste
- 1 tablespoon olive oil

Directions

1. Prepare hash brown patties according to package directions.
2. While hash browns are baking, in a medium bowl, gently mix together the ground beef and ground turkey breakfast sausage. Season meat with salt and pepper and mix well.
3. Portion the meat into 4 sections, forming into 4-inch patties. In a medium pan on medium-high heat, fry patties 6-8 minutes per side until internal temperature reaches 165°F and there's no pink in the centers. While burgers are finishing up, layer 2 slices of Cooper® cheese on each burger patty. Cover with a lid to melt the cheese, about 30 seconds. Remove cheesy burgers from heat and set aside.
4. Heat a medium skillet on medium-low heat and coat with olive oil. Crack eggs into the skillet and cook until whites are set but yolks are soft. Season with salt and pepper.
5. **ASSEMBLE YOUR BURGERS:**
Using one hash brown patty as your bottom bun, add 2 pieces of bacon crisscrossing each other. Top the bacon with 1 egg. Place burger patty with Cooper® cheese on top of the egg and cover with another hash brown patty.
6. Serve and enjoy!

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.