



## Cheeseburgers

# Cooper® Cheese Egg and Jalapeño Brunch Burger



SLICE



Serves: 2

## Ingredients

- 1 tablespoon vegetable oil
- 1 1/2 pounds ground beef\*
- 1 (4-ounce) can diced green chiles, drained
- 2 tablespoons grated onion
- 2 cloves garlic, grated
- 1 teaspoon ground cumin
- 4 slices Cooper® Sharp White cheese
- 2 sandwich-size English muffins, lightly toasted
- 2 jalapeño peppers, sliced
- 2 eggs\*
- 1 tablespoon pepper

## Directions

1. Rub the vegetable oil into a cast-iron skillet or griddle pan and place over medium-high heat.
2. In a medium bowl, combine the ground beef, red peppers, onion, and garlic. Season with salt and pepper. Form into patties, making them a bit thinner in the centers for even cooking. Place each patty in the skillet and cook, turning occasionally, until browned, or about 8 minutes. During the last minute or so of cooking, top each burger with 2 slices of Cooper® cheese, offsetting the slices to form an eight-pointed star. Remove patties from heat and set aside.
3. In a large non-stick skillet or griddle, melt the butter over medium. Crack each egg into the skillet and fry to your preference (we recommend sunny-side-up), or about 2 to 4 minutes. Season the eggs to taste.
4. **ASSEMBLE YOUR BURGERS:** Place burger patties on the English muffin bottoms. Top each patty with jalapeño slices to taste. Place the fried eggs on the burgers and cap them with the English muffin tops.
5. Then dig in! Probably share one with a friend, but if you keep both to yourself, we won't judge.

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