



INGREDIENTS

- 4 Sunbake sesame seed hamburger buns
- Handful of lettuce
- 60ml dressing of choice
- 1 onion - thinly sliced
- 1 tomato - sliced
- ¼ to ½ cucumber - sliced
- 4 beef patties
- 8 slices cheese
- 4 eggs
- Oil for frying

MAKES

4 burgers

Egg Burger

DIRECTIONS

Whilst frying the egg in a pan with a little oil, in another pan cook the onions in a little oil over a gentle heat until golden. Once cooked, keep warm. Pan fry the beef patties until cooked to your liking then keep warm. Cut each sesame bun in half. On the base of the bun, lay the lettuce, pour over dressing and arrange the browned onions on top. Now top with the tomato slices, cucumber and cooked beef patties. Finish with the sliced cheese then the fried egg on top of this. Lastly, replace the bun top and serve with salted, hot potato wedges.