



Breakfast Croissant Burger

Great ideas from the
Chefs at Brakebush

The Recipe

- 1 ea. 5702 Flame-Grilled Chicken Burger
- 1 ea. Buttery croissant (split & warmed)
- 1 oz. Cheddar cheese (shredded)
- 2 ea. Large eggs (whisked)
- 1 Tbsp. Green onions (chopped fine)
- 1 Tbsp. Green bell pepper (diced)
- 1 Tbsp. Red bell pepper (diced)
- 1 Tbsp. Tomato (diced)
- 1 tsp. Extra virgin olive oil
- Sea salt & pepper to taste

Method:

1. Griddle chicken burger in a skillet until heated through, top with sliced Gouda cheese to melt.
2. In a small egg skillet, heat oil & sauté vegetables for about 1 minute, add the eggs and cook as to make an omelet (Fold $\frac{1}{4}$).
3. Place Burger in split warmed croissant, top with the folded omelet & finish with shredded Cheddar cheese.

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