Loaded Breakfast Burger

Makes 1 sandwich

1. Pillsbury™ Southern Style Easy Split™ Frozen Dough **Biscuit,** *(1 biscuit split in half)*
2. **Fried Egg,** prepared
3. **Bacon** slices, cooked *(2 slices of bacon)*
4. **Onions,** minced *(1 tsp)* **Pickles,** sliced *(3 pickle slices)*
5. **Lettuce** leaves *(1 lettuce leaf)*
6. **Thousand Island** dressing *(1 Tbsp)*
7. **Cheddar Cheese** *(1 slice)*
8. Beef **burger patty,** *(4 oz)*

Loaded Breakfast Burger

12 **Sandwiches**

Ingredients:

Burgers

- Beef burger patties, 4 oz - (3 lb) 12 each
- Kosher salt - 2 tsp
- Black pepper - 3/4 tsp
- Cheddar cheese slices - (12 oz) 12 each

Assembly

- **Pillsbury™ Southern Style Easy Split™** Frozen Dough Biscuit, 3.17 oz, baked, held warm - (2 lb 6 oz) 12 each
- Thousand Island dressing - (7 oz) 3/4 cup
- Lettuce leaves - (6 oz) 12 each
- Pickles, sliced - (3.5 oz) 36 each
- Onions, minced - (1.5 oz) 1/4 cup
- Bacon slices, cooked - (6 oz) 24 each
- Fried eggs, prepared - (1 lb 2 oz) 12 each

Instructions:

Burgers

1. Sprinkle salt and pepper over burgers and cook on a flattop or grill until browned on both sides and cooked through, approx. 8-10 minutes.
2. Top burger with cheese slice and keep warm.

Assembly

1. Split warm biscuits in half and place burger patty on bottom half of biscuit
2. Add 1 Tbsp Thousand Island dressing, 1 lettuce leaf, 3 pickle slices and 1 tsp onions.
3. Cut 2 slices of bacon in half and place on top; add fried egg and remaining biscuit piece
4. Serve immediately.