



Mashed Breakfast Burger

Using the Lamb's Supreme® Red Skin Mashed, this dish gives all the comfort of a juicy burger, perfect not just for breakfast but any time.

INGREDIENTS

- 2 oz. Lamb's Supreme® Red Skin Mashed (M22)
- 4 oz. burger patty, cooked to liking
- 1 burger bun
- 2-3 tbsp. brown gravy sauce, warmed
- 1/4 cup green bell pepper, sliced and charred on grill
- 1 egg, sunny side up

DIRECTIONS

1. Prepare the Lamb's Supreme® Red Skin Mashed to manufacturer directions.
2. Build burger, heel bun first, burger patty, charred sliced bell peppers, Red Skin Mashed, 2 tbsp brown gravy, sunny side up egg, 1 tbsp brown gravy and top with bun.

Yield

1 Portion