



TEAM FOUR  
FOODSERVICE

4  
VALUE<sup>®</sup>



### Sriracha Eggs & Avocado Burger

Yield: 10 servings

#### *Ingredients:*

10 each Jennie-O<sup>®</sup> All Natural White Turkey Burgers  
20 slices Jennie-O<sup>®</sup> Hickory Smoked Bacon  
10 buns, sliced  
½ cup butter, melted  
10 large eggs, fried  
½ cup sriracha  
20 slices tomato  
30 slices avocado  
10 slices cheddar cheese

#### *Directions:*

1. Preheat flat top grill to 350°F.
2. Place frozen burger patty on preheated grill. Always cook to well-done, 165°F as measured by a meat thermometer.
3. While the burger is cooking, butter bun halves and place on hot grill until lightly toasted, then remove from grill.
4. Fry egg in skillet over medium high heat.
5. To assemble, drizzle sriracha on bottom bun, followed by the burger patty, cheddar cheese, fried egg, hickory bacon, tomato slices, and avocado slices.

Recipe and photo courtesy of Jennie-O