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by ewfood

Breakfast Burgers

Ingredients

1 package Italian sausage
1 medium onion, chopped
½ cup red bell pepper, chopped
1 ½ cups hash brown potatoes, shredded and thawed
2 teaspoons vegetable oil
½ cup cheddar cheese
6 English muffins, halved and toasted

Preparation

1. Remove the casing from sausage and crumble into medium bowl. Add bell pepper, onion and potatoes and mix well. Shape the mixture into 6 patties for about 1 inch thick.
2. In a non-stick skillet, heat oil over medium heat. Cook the patties for about 16 minutes while turning twice.
3. Then top each patty with cheese. Cover and let stand for 1 minute until cheese is melted.
4. Serve on toasted muffins.

Cooks Note