

Sunnyside Burger with Chipotle Aioli

Oscar · 29/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

4

Description

The combination of the egg and the aioli makes this burger special. Grab a few napkins; it can get deliciously messy. When assembling the burger, I recommend you spread the aioli on the bottom bun so the top bun is available for the egg.

Ingredients

- - ½ cup mayonnaise - 1 large garlic clove
- minced - 1 teaspoon chipotle chile powder - 1 pinch salt - 1 pound ground beef - 5 eggs
- divided - ¼ cup Italian seasoned bread crumbs - 2 garlic cloves
- minced - 1 teaspoon ground coriander - ¼ teaspoon ground black pepper - ¼ teaspoon salt - 4 slices sharp Cheddar cheese - cooking spray - 4 hamburger buns
- split - 4 lettuce leaves - 4 slices red onion
- separated into rings - 4 tomato slices

Instructions

1. Whisk mayonnaise
2. 1 large garlic clove
3. chipotle powder
4. and pinch of salt together in a small bowl; cover and refrigerate. Place ground beef
5. 1 egg
6. seasoned bread crumbs
7. 2 garlic cloves
8. coriander
9. black pepper
10. and 1/4 teaspoon salt in a bowl; mix with your hands until just combined. Shape beef mixture into 4 patties. Preheat an outdoor grill for medium-high heat and lightly oil the grate. Cook patties on preheated grill until browned on one side
11. about 6 minutes. Flip patties; continue grilling until no longer pink in the center
12. about 6 minutes more. An instant-read thermometer inserted into the center should read at least 160 degrees F (71 degrees C). Transfer burgers to a plate; top each burger with a slice of Cheddar cheese and cover plate tightly with foil. Heat a nonstick skillet over medium heat; spray with cooking spray. Crack remaining eggs into skillet and immediately reduce the heat to low; season eggs with salt and pepper. Cook eggs until whites are set
13. about 2 minutes; add 1 tablespoon water to skillet
14. cover
15. and cook 1 to 2 minutes more. Spread about 1 tablespoon chipotle aioli on bottom of each hamburger bun; top each bun with 1 lettuce leaf
16. 1 onion slice
17. 1 tomato slice
18. and 1 burger. Add one egg to top of each burger; place top of hamburger bun over egg.