



Quick Family Dinner or Lunch

BUBBA ANGUS BEEF BURGER WITH MUSHROOMS & ONIONS

FEEDS:
4 - 6 PEOPLE

PREP TIME:
10 MINUTES

COOK TIME:
22 MINUTES

TOTAL TIME TO PLATE:
32 MINUTES

GROCERY CHECKLIST:

- 1 Package of BUBBA Angus Beef burgers
- ½ Cup freshly squeezed lemon juice (plus zest)
- ⅔ Cup extra virgin olive oil
- 2 Tsp Dijon mustard
- 2-4 Garlic cloves
- 2 Tbsp Butter
- 1 Pint white mushrooms
- ½ Sweet onion
- 2 Cups arugula

MISCELLANEOUS CHECKLIST

- Salt and pepper
- Cutting board and knife
- Garlic press
- Small bowl
- Whisk
- Medium-sized skillet
- Grill
- Grill utensils

DIRECTIONS

STEP 1 - MAKE THE DRESSING

In a small bowl, combine freshly squeezed lemon juice, pressed garlic, mustard, ½ tsp salt and ¼ tsp pepper. Jazz it up with zest from your lemon. Whisk together thoroughly. Slowly whisk in extra virgin olive oil. Set aside until Step 4.

STEP 2 - CHOP AND SAUTÉE

Peel and slice onions into long thin slices. Slice mushrooms lengthwise to desired thickness. In a medium sized skillet, melt butter over medium heat. Add in mushrooms, onions and salt. Sauté for about 10 minutes, or until your veggies are fork tender. Stir in black pepper and set aside until Step 4.

STEP 3 - FIRE UP THE GRILL

While the onions and mushrooms are cooking to perfection, fire up the grill to medium-high heat. Throw your BUBBA Angus Beef burgers on the grill straight from the freezer (no thawing required). Grill for 6 minutes on each side. It's time to flip when the juices begin rising to the top of the burger.

STEP 4 - PLATE AND ENJOY!

Put half the arugula on each plate and dress with your homemade lemon vinaigrette. Place a burger on top of your lettuce, and pile on the warm veggies. Grab a knife and fork and dig in. This meal pairs nicely with your favorite beer!

