



## Easy Family Grill Out Recipe

# BUBBA BURGERS WITH CHEESE, ZUCCHINI SPEARS AND TOSSED SALAD

**FEEDS:**  
**4 - 6 PEOPLE**

**PREP TIME:**  
**10 MINUTES**

**COOK TIME:**  
**12 MINUTES**

**TOTAL TIME TO PLATE:**  
**20 MINUTES**

### GROCERY CHECKLIST:

- 1 Package of Original BUBBA burger
- 8 Pack Sesame Seed Buns
- 4 Beef Steak Tomatoes
- 1 Container of Spring Mix Salad
- 2 Sweet Onions
- 1 Package of Cheddar Cheese Slices (Substitute Pepper Jack, Provolone, etc.)
- 2 Zucchini Squash
- 1 Cucumber
- 1 Jar of Pickle Slices

### MISCELLANEOUS CHECKLIST

- Salad Dressing
- Kosher Salt
- Ground Pepper
- Ketchup
- Mustard
- Olive Oil

## DIRECTIONS

### STEP 1 - PREHEAT AND PREP TOPPINGS

Light the grill (or skillet) and crank to medium-high, break out all your ingredients, and prepare to feast with your family. Delegate someone put out plates, pickle slices, dressing, ketchup, mustard, etc. on the table and take the rest from here. You can keep the BUBBA burgers in the freezer until you get to step 4, as they're made to go on the grill frozen – no thawing necessary.

### STEP 2 - SPEARS AND TOPPINGS

Cut the zucchini into spears, toss with a tablespoon of oil, two pinches of kosher salt, grind your pepper to taste, and get ready to bring out to the grill. Cut two of the tomatoes and one of the onions into slices, and grab a handful of spring mix to place on a serving dish as toppings.

### STEP 3 - SALAD

Cut the other tomatoes into wedges, peel and slice the cucumber, and chop up the last onion. Drop the rest of the spring mix into a serving bowl for the salad and toss in your tomato wedges, sliced cucumbers, and onions. This might be a good time to tell everyone to wash their hands, grab drinks and get ready. They've got about 12 minutes before dinner is ready.

### STEP 4 - GRILL

Throw the frozen BUBBAs right on the grill (they can come right from the freezer, no thawing necessary), and place the zucchini next to them. Grill for about 6 minutes on each side of the burger. You'll know when it's time to flip when the juices rise to the top of the burger. Turn your zucchini sooner and more often, if you want to get grill marks on all sides and soften up a bit.



### **STEP 5 - LAST MINUTE TOUCH**

In the last minute or so before you pull the burgers from the grill, layer them with cheese and put your buns directly on the grill to get a good char. Let everyone know the burgers are ready.

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### **STEP 6 - SERVE**

Serve the burgers open face on the toasted buns. Everyone can pick the toppings they want, the foods hot, hands are clean, and dinner is served. Enjoy!