



Easy Classic American Dinner

THE ORIGINAL BUBBA BURGER PATTY MELT

FEEDS:
4 PEOPLE

PREP TIME:
10 MINUTES

COOK TIME:
20 MINUTES

TOTAL TIME TO PLATE:
30 MINUTES

GROCERY CHECKLIST:

- 1 Package of Original BUBBA burgers
- 2 Tbsp butter
- 8 Slices frozen buttered garlic Texas toast
- 8 Slices swiss cheese
- 2 Large onions
- Seasoning of your choice

MISCELLANEOUS CHECKLIST

- Medium Skillet
- Spatula
- Measuring spoons
- 4 Serving plates
- Small bowl
- Salt and pepper

DIRECTIONS

STEP 1 - SLICE AND FRY

Slice onions into long thin strips. Melt 1 Tbsp butter in a skillet on medium heat and add onions. Fry onions and stir until they take on a golden-brown color. Remove from the skillet and set the onions aside in a small bowl.

STEP 2 - COOK THE BURGERS

Place frozen Original BUBBA burgers in the same skillet used to cook the onions. Cook and wait for the juices to rise to the top (4-6 minutes). Flip burgers and cook for another 4 - 6 minutes. You'll want to get the internal temperature to 160 degrees.

STEP 3 - BUILD YOUR BURGERS!

Stack your burgers in this order: 1 slice Texas toast, 1 slice cheese, 1 Original BUBBA burger, 1/4 of the onions, 1 slice cheese, 1 slice Texas toast.

STEP 4 - PATTY MELT TIME!

Melt 1 tbsp of butter in the skillet and place your burgers in the pan. Cook for 5 minutes or until golden brown. Flip your burger and cook for another 2 minutes to brown the other site. Plate and enjoy the buttery crunch with your warm and juicy burger!

