

### **Change it up for Bruch**

# **WAFFLE BRUNCH BURGER**

FEEDS: PREP TIME: COOK TIME: TOTAL TIME TO PLATE:

6 PEOPLE 15 MINUTES 30 MINUTES 45 MINUTES

### **GROCERY CHECKLIST:**

- 1 box Original BUBBA burger patty, fully cooked
- 12 small waffles, toasted
- 12 slices bacon
- 6 egg
- 3 avocados, pitted + peeled
- Sea salt, to taste (optional)

### **MISCELLANEOUS CHECKLIST**

- Medium-sized skillet
- · Cutting board and knife
- Gri
- Grill utensils
- Paper towels

## **DIRECTIONS**

#### **STEP 1 - START SIZZLIN'**

In a medium cast-iron skillet, over medium heat, cook bacon to preferred doneness, then remove to a paper towel to drain.

### **STEP 2 - SUNNY SIDE UP**

Fry egg to preferred doneness in the bacon fat in the same skillet.

### STEP 3 - AVOCADO SPREAD

Mash avocado with sea salt, if using, then spread onto one side of each waffle.

### **STEP 4 - JUST ADD WAFFLES**

Top one waffle with the cooked patty, then the bacon and egg, then sandwich with the other waffle. And that's how you make this waffle breakfast sandwich!

