



Spice Up Your Summer

## CHIMI SHRIMP BUBBA BURGER

**FEEDS:**  
**4 PEOPLE**

**PREP TIME:**  
**15 MINUTES**

**COOK TIME:**  
**15 MINUTES**

**TOTAL TIME TO PLATE:**  
**30 MINUTES**

### GROCERY CHECKLIST:

- Parsley
- Garlic
- Habanero
- Lemon
- Original BUBBA burgers
- Fresh shrimp
- Plantains
- Burger buns
- Manchego

### MISCELLANEOUS CHECKLIST

- Salt & Pepper
- Olive oil
- Grill
- Food Processor

## DIRECTIONS

### STEP 1 - FLAVOR EXPLOSION

Lots of parsley, garlic, salt, habanero, lemon, and olive oil. Then blend it up until it's smooth.

### STEP 2 - GRILL 'EM

Plantains and shrimp on the grill! We brushed these with an oil, garlic, chili mixture before putting them on the grill.

### STEP 3 – THROW ON THE BUBBA'S

Shrimp are done but the plantains need a little more time. BUBBA burgers hit the grill next!

### STEP 4 - CHEESY GOODNESS

After flipping them, add on the cheese. We just sliced this off a wedge of manchego.

### STEP 5 - CHIMICHURRI TIME

Lightly grill the buns and add the chimichurri on first. Burger next.

### STEP 6 - TOP IT OFF

Then the plantains, shrimp, and more chimichurri. So good!

