



Gluten-Free, Not Flavor Free

MUSHROOM BUN BURGER

FEEDS:
4 PEOPLE

PREP TIME:
5 MINUTES

COOK TIME:
20 MINUTES

TOTAL TIME TO PLATE:
25 MINUTES

GROCERY CHECKLIST:

- 8 large portobello mushrooms, stems removed
- 4 BUBBA burgers, bacon cheddar or original
- 4 slices cheddar cheese
- 8 tomato slices
- 4 pieces of lettuce
- Sesame seeds for garnish

MISCELLANEOUS CHECKLIST

- 1/4 cup olive oil
- salt and pepper, to taste
- baking sheet
- paper towels

DIRECTIONS

STEP 1 - HEAT UP

Preheat oven to 475°F.

STEP 2 - PREP THE 'SHROOMS

Brush the mushrooms with oil and season with salt and pepper. Place them gill side up on a baking sheet and put them into the oven for about 10 minutes. Remove from heat, drain any excess liquid from the top of the mushrooms, and set aside on a paper towel until ready to use.

STEP 3 – START GRILLIN'

Preheat grill to medium heat.

STEP 4 - COOK THE BUBBAS

Grill the burgers about 5 minutes on the first side, until you start to see the juices collecting on the top of the burger. Flip and add the cheese. Cook another 5 minutes until it is cooked through.

STEP 5 - PLATE AND SERVE

Place the burgers on the bottom "bun" top with the tomato and lettuce, and add another "bun" on top. Sprinkle with some sesame seeds to add the burger bun effect. Serve.

