



Taco Flavor the BUBBA Way

TACO BUBBA BURGER

FEEDS:
4 PEOPLE

PREP TIME:
15 MINUTES

COOK TIME:
20 MINUTES

TOTAL TIME TO PLATE:
30 MINUTES

GROCERY CHECKLIST:

- 4 BUBBA burgers
- 4 burger buns
- 4 slices of colby jack cheese
- Guacamole
- 2 avocados
- Juice of 1 lime
- 1/2 cup of sour cream
- 1/2 cup pico de gallo
- 1/2 cup shredded lettuce
- 1 garlic clove, grated or pressed

MISCELLANEOUS CHECKLIST

- 1 teaspoon cumin
- 1 teaspoon chili powder
- 1 teaspoon paprika
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1/2 teaspoon dried oregano
- Salt and pepper, to taste

DIRECTIONS

STEP 1 - MAKE THE GUAC

Remove the skin and seeds from the avocados and place the flesh in a large bowl. Add in the lime juice, garlic and salt and pepper and stir/mash to combine. Cover with plastic wrap so the wrap is touching the top of the guac. Set aside in the fridge until ready to use.

STEP 2 - MIX THE BURGER SPICES

Dust the burger patties with some salt and pepper and then the spice mixture so they are coated evenly.

STEP 3 - PREHEAT THE GRILL

Toast the burger buns first in a toaster or on the grill. Cook 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 4 - ADD YOUR TOPPINGS

Spread the sour cream on the bottom bun, then add the burger on top. Next spread on the guac, then add some pico, then lettuce and more sour cream. Top with the top bun and serve.

