



Simple & Fresh Caprese Bubba Burger

CAPRESE VEGGIE BURGER

FEEDS:
4 PEOPLE

PREP TIME:
10 MINUTES

COOK TIME:
10 MINUTES

TOTAL TIME TO PLATE:
20 MINUTES

GROCERY CHECKLIST:

- 1 Brown Rice with Garbanzo and White Beans Veggie BUBBA burger Patty, Fully Cooked
- 1 Burger Bun
- 1-2 Thick Tomato Slices
- 1 Thick Slice Fresh Mozzarella
- 4-5 Large Basil Leaves

MISCELLANEOUS CHECKLIST

- 1 Teaspoon Balsamic Vinegar Reduction (optional)
- Salt & Pepper
- Olive oil
- Grill
- Measuring Spoons
- Mixing Bowls

DIRECTIONS

STEP 1 - GET ALL THE NECESSITIES

Go to your local grocery and pick up all ingredients listed above. Including BUBBA patties, mozzarella, tomato, basil leaves, etc.

STEP 2 - WASH & CHOP INGREDIENTS

Rinse the tomato and basil leaves, if needed. Evenly slice tomato and mozzarella. Set aside ingredients to later top on the burger.

STEP 3 - GRILL THE PATTY

Time to get cooking. Grab the Brown Rice with Garbanzo and White Beans Veggie BUBBA burger Patty right from your freezer and throw it on the grill. Cook according to box instructions.

STEP 4 - ASSEMBLE THE DELICIOUS-NESS

Load up burger bun with the veggie burger patty, the basil, the tomato slice(s) and the mozzarella

STEP 5 - GARNISH, SERVE & BON-APPETIT

Drizzle with the balsamic reduction, if using, then top with the other bun half. Garnish with basil leaves, serve and enjoy!