



Delicious Patty Melt with a Greek Twist

GREEK PATTY MELT

FEEDS:
4 PEOPLE

PREP TIME:
10 MINUTES

COOK TIME:
10 MINUTES

TOTAL TIME TO PLATE:
20 MINUTES

GROCERY CHECKLIST:

- 1 box of Grass Fed or Original BUBBA burgers
- 2 slices bread
- 1/4 cup shredded Kasserli cheese (or crumbled feta cheese)
- 2 tablespoons pesto
- 2 tablespoons olive tapenade
- 3 thin slices of tomato
- Small handful of baby spinach

MISCELLANEOUS CHECKLIST

- Cast Iron Skillet
- Spatula
- Measuring Spoons
- Knife
- Cutting Board
- Serving Dishes

DIRECTIONS

STEP 1 - COOK YOUR PATTY

In a cast-iron skillet over medium heat, cook burger patty until you see juices form on top, about 5 to 6 minutes.

STEP 2 - MAKE IT CHEESY

Then, flip the burger and top with half the cheese and cook another 5 to 6 minutes, or until patty reaches desired doneness. Remove to a plate and keep warm.

STEP 3 - TOAST THE BUNS

In the same skillet, pan-toast the bread, a couple minutes per side, until golden on both sides.

STEP 4 - ADD YOUR TOPPINGS

Once you flip each slice to toast the second side, spread pesto on one side of each slice of bread, then top one slice with the rest of the cheese to melt. Lower heat if you need to.

STEP 5 - ASSEMBLE THE MELT & SERVE

Top one slice of bread with the cooked patty, then top with tomato and olive tapenade and baby spinach, then top with the other slice of bread and serve warm.