



A Tasty Burger Recipe Without the Bun

TURKEY PARMESAN BURGER BOWL

FEEDS:
4 PEOPLE

PREP TIME:
5 MINUTES

COOK TIME:
15 MINUTES

TOTAL TIME TO PLATE:
20 MINUTES

GROCERY CHECKLIST:

- Box of Turkey with Sweet Onion BUBBA Burgers
- A few handfuls of chopped lettuce
- 1/4 cup marinara sauce
- 2 slices buffalo mozzarella cheese
- 2 tablespoons pesto, plus extra for drizzling

MISCELLANEOUS CHECKLIST

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

DIRECTIONS

STEP 1 - LET'S PREP

Prep all ingredients by measuring, washing or simply laying out next to grill or stovetop for convenience while cooking.

STEP 2 - COOK THE PATTIES

In a cast-iron skillet over medium heat or on the grill, cook turkey burgers for 5 to 7 minutes on one side.

STEP 3 - FLIP AND SAUCE IT

Then flip and top each patty with marinara and a slice of cheese.

STEP 4 - MELT THE CHEESE

Cook another 5 to 7 minutes, until fully cooked and cheese is melted.

STEP 5 - ADD TOPPINGS & ENJOY

Toss lettuce with pesto, then top with the patties, and drizzle with more pesto to serve.

