



Spicy Burger with a Guacamole Twist

Guacamole BUBBA burger Angus with Fried Jalapeños

FEEDS:
4 PEOPLE

PREP TIME:
4 MINUTES

COOK TIME:
15 MINUTES

TOTAL TIME TO PLATE:
2 MINUTES

GROCERY CHECKLIST:

- 1 box of BUBBA burgers Angus
- 2 tablespoons seasoning salt, divided
- 2 large avocado
- 4 jalapeños
- 4 tablespoons diced red onion
- 2 tablespoons chopped cilantro
- 2 teaspoons fresh lime juice
- 1 package of burger buns
- 1 head of lettuce
- 4 tablespoons cornstarch
- 6 tablespoons canola or grape seed oil

MISCELLANEOUS CHECKLIST

- Grill or skillet for burgers
- Chef's knife
- Cutting board
- Serving platter
- Measuring spoons
- Spoon
- Fork
- 2 small mixing bowls
- Tongs
- Small skillet
- Paper towel
- Plate
- Slotted spoon

DIRECTIONS

STEP 1 - PREP YOUR INGREDIENTS

Preheat the grill or skillet to medium heat. Slice 3 jalapeños into thin rounds, reserving the other for the guacamole. In a small mixing bowl, combine the cornstarch with 2 teaspoon of seasoning salt. Add the sliced jalapeños and toss to coat in the dry mixture. For the guacamole, finely dice the 1 jalapeño, chop the red onion, and cilantro.

STEP 2 - GRILL TIME

Place the frozen BUBBA burgers Angus directly on the grill grates or in the cast-iron pan if cooking on the stovetop. Cook according to package directions, turning once the juices appear on the top and internal temperature is 161°F. Season each burger with ½ teaspoon seasoning salt.

STEP 3 - FRY THE JALAPEÑOS

While the burgers cook, fry the jalapeño rounds in the skillet with the canola oil until light golden brown and crispy, about 2 minutes. Remove using tongs or a slotted spoon and drain on a paper towel lined plate.

STEP 4 - MAKE THE GUACAMOLE

Carefully remove the pit from the avocados using a knife. Peel the skin off and chop the avocados into ¼" pieces and place into a small mixing bowl. Add the diced red onion, chopped cilantro, up to 1 teaspoon seasoning salt, the remaining finely diced jalapeño, and a squeeze of fresh lime juice. Combine and mash mixture to desired texture.

STEP 5 - PLATE & ENJOY

If desired, toast the burger buns on the grill or in a pan. Place each bottom bun onto serving platter or dish. Add some guacamole to each bottom bun, followed by a leaf of crisp green lettuce. Add the cooked BUBBA burgers Angus, additional guacamole and top with a few fried jalapeños. Finish with the top buns. Enjoy!
