



Everything Breakfast Bagel with Bacon Cheddar BUBBA burger

FEEDS:
4 PEOPLE

PREP TIME:
5 MINUTES

COOK TIME:
15 MINUTES

TOTAL TIME:
20 MINUTES

GROCERY CHECKLIST:

- 4 Bacon Cheddar BUBBA burgers
 - 8 Slices of bacon
 - 4 Eggs
 - 4 Everything bagels
 - Salt
 - Pepper
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DIRECTIONS

STEP 1 - Time to Prep

Preheat the griddle or skillet to medium heat. Slice the bagels if they are not already split. Cut your pieces of bacon in half to create 8 smaller pieces.

STEP 2 - Cook your Burgers.

Place the frozen Bacon Cheddar BUBBA burgers directly on the griddle or in the skillet. Cook according to package directions, turning every four minutes and cooking until internal temperature is 161°F, 14-16 minutes total. Season to taste with salt and pepper.

STEP 3 - Bacon Time!

Place the sliced bacon on the griddle or skillet and cook along with the BUBBA burgers. Cook until crispy, turning over half-way through, 5-7 minutes total.

STEP 4 -Cook your Eggs.

Once the bacon is cooked and removed from skillet, crack the eggs into the same pan and cook until sunny side up. This can be done along side your BUBBA burgers. Eggs whites should be firm and fully cooked, with runny yolks. Season with salt and pepper. Remove from pan and place on a plate while you toast the bagels.

STEP 5 - Toast your Bagels.

When the BUBBA burgers have almost finished cooking, place the everything bagels cut side down on the griddle or skillet and toast for 1-2 minutes.

