



## Goat Cheese and Honey Butter BUBBA Burgers

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**FEEDS:**  
**4 PEOPLE**

**PREP TIME:**  
**10 MINUTES**

**COOK TIME:**  
**10 MINUTES**

**TOTAL TIME:**  
**20 MINUTES**

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### GROCERY CHECKLIST:

- 4 Sweet Onion Beef BUBBA burgers
  - 4 ciabatta Rolls
  - 2 tablespoons butter
  - 8 oz log of goat cheese
  - ¼ cup honey
  - 2 cups arugula
  - Thinly sliced radishes
  - Freshly ground pepper
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## DIRECTIONS

### STEP 1 - Prep your Ingredients

Thinly slice about 7 radishes. Prep your arugula, honey, and goat cheese to place on your burger. Cut each ciabatta roll in half.

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### STEP 2 - Cook your Burgers

In non-stick skillet, heat small amount of neutral-flavored oil to medium -high. Place frozen Sweet Onion Beef BUBBA burger patties in skillet and cook 4 to 5 minutes per side until juices come up.

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### STEP 3 - Toast your Bread

Split ciabatta rolls in half and spread each half with butter; toast until golden brown.

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### STEP 4 - Assemble your Burger

Spread ½ cup arugula on bottom of each bun and top with burger. Top with goat cheese, then drizzle with honey. Add radish slices and grind fresh pepper overall. Top with remaining bun half and serve.

