



Hummus and Rosted Pepper Veggie BUBBA burger

FEEDS:
4 PEOPLE

PREP TIME:
5 MINUTES

COOK TIME:
15 MINUTES

TOTAL TIME:
20 MINUTES

GROCERY CHECKLIST:

- 1 Box of Original Veggie BUBBA burgers
 - 4 Whole wheat burger buns
 - 4 Leaves green lettuce
 - 2 Roasted bell peppers
 - 1/2 Cup hummus
 - 2 Roma tomatoes
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DIRECTIONS

STEP 1 - Time to Prep

Preheat the skillet to medium heat. Slice the tomato ¼ inch thick slices. Remove any seeds from the roasted bell pepper and slice into two pieces.

STEP 2 - Cook the Patties.

Spray the pan with a small amount of avocado cooking oil spray. Place the frozen Original Veggie *BUBBA burgers* directly into the skillet on the stovetop. Cook according to package directions, 5 to 7 minutes per side turning once and cooking until the internal temperature is 165°F.

STEP 3 - Toast the Buns.

When the Original Veggie *BUBBA burgers* have finished cooking, toast the whole wheat burger buns, cut side down in the skillet for 1 to 2 minutes until golden brown.

STEP 4 - Top & Enjoy!

Place the bottom burger buns on the serving platter. Top each bottom bun with 1 to 2 tablespoons of the hummus as desired. Add a slice of roasted bell pepper, followed by the Original Veggie *BUBBA burger*. Add a leaf of fresh green leaf lettuce, sliced tomatoes and finish with the toasted whole wheat top buns. Enjoy!

