



Philly Cheesesteak BUBBA Burgers

FEEDS:
4 PEOPLE

PREP TIME:
10 MINUTES

COOK TIME:
20 MINUTES

TOTAL TIME:
30 MINUTES

GROCERY CHECKLIST:

- 8 Angus beef BUBBA burgers
 - 4 hoagie style Rolls
 - Olive oil
 - 1 teaspoon minced garlic
 - 1 red pepper, halved, seeded and cut in lengthwise strips
 - 1 green pepper, halved, seeded and cut in lengthwise strips
 - 1 yellow onion, sliced in ¼" thick slices
 - 8 oz mushrooms, sliced in ¼" thick slices
 - 1 teaspoon dried oregano
 - ½ cup garlic and herb cream cheese spread
 - 8 slices provolone cheese
 - Garlic aioli
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DIRECTIONS

STEP 1 - Cook the Patties

In a non-stick pan heat a small amount of neutral-flavored oil to medium-high. Place frozen Angus Beef BUBBA burger™ patties in hot skillet and cook on each side 5-7 minutes until juices come up. Do not press on the burgers. Set aside while preparing toppings.

STEP 2 - Prep your Veggies

Julienne your peppers and onions using a sharp knife and cutting board. Then, slice the mushrooms. Set all veggies aside.

STEP 3 - Sauté the Veggies

Heat olive oil over medium heat. Add minced garlic and sauté until transparent and fragrant. Add peppers, onions and mushrooms and cook over medium heat until soft, stirring as needed to prevent sticking. Stir in garlic and herb cream cheese spread and oregano before removing from heat.

STEP 4 - Melt the Cheese

Return burgers to heat just to warm thoroughly. Top each burger with one slice of provolone cheese and allow to melt slightly.

STEP 5 - Add Toppings & Indulge

Spread both sides of bun with garlic aioli and place burgers on bottom bun. Spoon peppers and onions over burgers. Close hoagie lid; repeat with remaining sandwiches.