



Sourdough Swiss Melt with Turkey BUBBA burger

FEEDS:
4 PEOPLE

PREP TIME:
5 MINUTES

COOK TIME:
15 MINUTES

TOTAL TIME:
20 MINUTES

GROCERY CHECKLIST:

- 4 Turkey BUBBA burgers
 - 1 Sweet onion, sliced thin
 - Salt
 - Pepper
 - 8 Slices of sourdough bread
 - 4 Tbsp. butter, softened
 - 4 Tbsp. Dijon mustard
 - 4 Slices of Swiss cheese
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DIRECTIONS

STEP 1 - Prep Time!

Preheat your pan to medium heat. Gather your ingredients and thinly slice the sweet onion. Then slice your sourdough bread.

STEP 2 - Cook your Burgers.

Place the frozen Turkey BUBBA burgers in your pan. Cook according to package directions, 5 to 7 minutes per side and turning once the juices appear on the top. Cook until the internal temperature is 165°F. Season with salt and pepper as desired. Top each Turkey BUBBA burger with 1 slice of Swiss cheese and allow to melt completely.

STEP 3 - Caramelize the Onions.

While the burgers are cooking, cook the onions in a separate pan until light golden brown and caramelized.

STEP 4 -Grill the Sourdough.

When the burgers have almost finished cooking, crisp up the sourdough. Spread 1 tablespoon of butter on one side of each of the sourdough slices. Place the buttered side down on the griddle or in a skillet and cook until golden brown.

STEP 5 - Plate your Burgers!

Place two pieces of the toasty sourdough on the serving platter, with the toasted side down. Spread 1 tablespoon of Dijon mustard on each bottom piece of sourdough. Top with your Turkey BUBBA burger, Swiss cheese and caramelized onions. Lastly, top with remaining pieces of toasted sourdough. Enjoy!

