



## Southwest Sensational Turkey BUBBA Burger

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**FEEDS:**  
**6 PEOPLE**

**PREP TIME:**  
**40 MINUTES**

**COOK TIME:**  
**15 MINUTES**

**TOTAL TIME:**  
**55 MINUTES**

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### GROCERY CHECKLIST:

- 6 Turkey BUBBA burgers
  - 6 whole wheat buns
  - 1 Poblano pepper
  - 1 ear of corn
  - 1 cup of queso dip
  - 2 sliced tomatoes
  - Shredded lettuce
  - 1/2 sliced avocado
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## DIRECTIONS

### STEP 1 - Prep and Preheat

Preheat your grill to medium and lightly spray both sides of frozen Turkey BUBBA burgers with vegetable spray. Prepare your corn and pepper for grilling.

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### STEP 2 - Grill your Burgers

Place your burgers on the grill about 4 inches above the heat. Grill first side for 8 minutes; turn and grill other side for 7 minutes or until a thermometer inserted into burger reads 165°F. When you flip the burgers, add the buns and let them grill while the second side of the burger cooks.

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### STEP 3 - Grill your Corn and Pepper

Grill the corn and poblano pepper over the heat until charred, turning frequently. When poblano skin is charred, place the pepper in a paper bag and close it for 10 minutes to steam the pepper and make it easier to remove the skin. After 10 minutes, use fingers to slip skin off pepper and remove stem and seeds.

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### STEP 4 - Queso Time!

Dice pepper and add to queso. With sharp knife, carefully remove corn kernels from cob and add to queso.

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### STEP 5 - Assemble your Southwest Turkey Burger

Lay out the bottom buns and spread shredded lettuce over each of them. Add a tomato slice, then a turkey burger. Top with the poblano queso, avocado slice, and then the top bun.

