



## Spicy Harissa Veggie BUBBA burger

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

**PREP TIME:**  
**5 MINUTES**

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

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

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### GROCERY CHECKLIST:

- 1 Box of Original Veggie BUBBA burgers
  - 4 Burger buns
  - 4 Leaves of green lettuce
  - 6 Slices fresh cucumber cut into rounds
  - 1/4 Cup plain yogurt or Greek yogurt
  - 2 Tbsp. spicy harissa
  - 1 Tsp. olive oil
  - 1 Small lemon
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## DIRECTIONS

### STEP 1 - Time to Prep

Preheat the skillet to medium heat. Slice the cucumber into 1/8 inch thick slices. In a small bowl, combine the yogurt, olive oil, spicy harissa, and stir together with a spoon. Add ¼ teaspoon lemon zest and ¼ teaspoon lemon juice to the spicy harissa yogurt sauce and stir. Taste and adjust heat level as desired.

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### STEP 2 - Cook the Burgers.

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.

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### STEP 3 - Toast the Buns.

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

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### STEP 4 - Plate & Enjoy!

Place the bottom burger buns on the serving platter. Top each bottom bun with a tablespoon of the spicy harissa yogurt sauce. Add a few sliced cucumbers, followed by the Original Veggie BUBBA burgers for each bun. Add a leaf of fresh green leaf lettuce, and finish with the toasted top buns. Enjoy!

