



## Tangy Hawaiian BUBBA burgers

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

**PREP TIME:**  
**10 MINUTES**

**COOK TIME:**  
**10 MINUTES**

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

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### GROCERY CHECKLIST:

- 4 Jalapeno Cheddar BUBBA burgers
  - 4 sweet Hawaiian hamburger buns
  - ½ c. diced pineapple
  - 1 tbsp. teriyaki sauce
  - ¼ c. red pepper
  - ¼ cup chopped red onion
  - 2 tbsp. chopped cilantro
  - 1 tbsp. chopped jalapeño
  - 1 tbsp. lime juice
  - Curly leaf lettuce
  - Additional Teriyaki sauce
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## DIRECTIONS

### STEP 1 - Grill Your BUBBAs

Preheat grill to medium-high; place frozen Jalapeño Cheddar BUBBA burgers on hot grill and cook 5-7 minutes per side, until juices rise to the top. (Pro Tip: Don't press them. Internal temperature should be 160°F.)

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### STEP 2 - Prep the Buns

Meanwhile, brush buns with olive oil and place on edge of grill to brown. When burgers are done and buns are browned, remove from heat and cover to keep warm.

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### STEP 3 - Make the Salsa

Chop your onion, pineapple, red pepper, cilantro and jalapeños using a knife and cutting board. Then, in small bowl toss pineapple, red pepper, onion, cilantro, jalapeño, lime juice, and teriyaki sauce together.

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### STEP 4 - Stack It Up

Place piece of lettuce, then a burger on bottom bun and top with pineapple salsa. For extra crisp, you can also grill your bun before adding all the toppings!

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### STEP 5 - Garnish & Enjoy

Drizzle with teriyaki sauce and top with bun. Add a spoonful of salsa on the side of the serving plate for garnish (and if anyone would like to add a little extra to their burger)! Enjoy.

