



Black Bean Garlic and Sesame BUBBA burger

FEEDS:
4 PEOPLE

PREP TIME:
5 MINUTES

COOK TIME:
15 MINUTES

TOTAL TIME:
20 MINUTES

GROCERY CHECKLIST:

- 4 Original BUBBA burgers
 - 4 hamburger buns
 - 4 leaves green lettuce
 - 2 teaspoon toasted sesame seeds
 - 4 teaspoons Black Bean and Garlic Sauce
 - 4 teaspoons grape seed or vegetable oil
 - 1 teaspoon lemon juice
 - 8 teaspoons honey
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DIRECTIONS

STEP 1 - Time to Prep!

Preheat the grill or skillet to medium heat (about 325°F). Gather the ingredients for the glaze. Slice the buns if they did not come pre-sliced.

STEP 2 - Cook your Burgers.

Over medium heat on the grill or in a skillet, cook the BUBBA burgers according to package directions. After about 5 to 7 minutes, flip the burgers only one time once the juices have started to appear on the top. Cook until the internal temperature is 161°F. Season with pepper if desired.

STEP 3 - Make the Black Bean Garlic Glaze

In a small bowl, stir together the black bean and garlic sauce with the oil, lemon juice and honey until combined.

STEP 4 - Finish the Burgers

Just before the BUBBA burgers have finished cooking, top them with a little bit of the glaze and allow it to melt over the tops. Sprinkle with toasted sesame seeds. Toast the buns on the grill for 1 to 2 minutes, cut side down.

STEP 5 - Build the Burgers

Place the toasted burger buns on the serving platter. Place 1 piece of crisp green leaf lettuce on each of the bottom buns, and top with the savory glazed BUBBA burgers. Finish with the top buns and enjoy!

