



# Original Veggie BUBBA burger with Lemon Yogurt Sauce

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

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

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

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

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## GROCERY CHECKLIST:

- 6 Veggie BUBBA burgers
  - 2 teaspoon lemon juice
  - Zest of 2 lemon
  - 2 small cucumber or about ½ cup, divided
  - 1 cup plain Greek yogurt
  - 4 tablespoons olive oil, divided
  - 2 teaspoon mint leaves, finely chopped
  - 1 teaspoon shallots, finely chopped
  - 5 cups salad greens
  - salt, as desired
  - pepper, as desired
  - 4 Roma tomatoes
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## DIRECTIONS

### STEP 1 - Time to Prep!

Preheat the skillet or cast-iron pan to medium heat. Chop half of the cucumber into desired shape for the salad and finely chop the other half for the yogurt dipping sauce. Zest the lemon, before cutting it in half.

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### STEP 2 - Time to Cook the Original Veggie BUBBA burgers

Drizzle about a tablespoon of olive oil into the preheated skillet or cast-iron pan. Place the frozen Original Veggie BUBBA burgers into the skillet or cast-iron pan and cook according to package directions, about 5 minutes per side.

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### STEP 3 - Prepare the Yogurt Sauce

While the Original Veggie BUBBA burgers cook, make the yogurt sauce. In a small mixing bowl, add the yogurt, lemon juice, 1 tablespoon of olive oil, and stir to combine. Add in the lemon zest, shallots, mint and cucumber and stir again to combine. Season with salt and pepper as desired.

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### STEP 4 - Plating the Original Veggie BUBBA burgers

Place the salad greens onto a serving platter or into individual portions. Top the greens with cucumbers and additional mint leaves and lemon zest. Season the greens with salt and pepper and bit of fresh lemon juice. Place the yogurt sauce into side bowls for serving. Add the veggie burgers to the serving dishes or platter. Enjoy!

