



Sourdough BLTA Angus BUBBA burger

FEEDS:
4 PEOPLE

PREP TIME:
5 MINUTES

COOK TIME:
15 MINUTES

TOTAL TIME:
20 MINUTES

GROCERY CHECKLIST:

- 4 Angus BUBBA burgers
 - 2 Roma tomatoes
 - 8 Slices sourdough bread
 - 1 Avocado
 - 4-8 Strips of bacon
 - 4 Green lettuce leaves
 - 4 Tbsp mayonnaise
 - Salt
 - Pepper
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DIRECTIONS

STEP 1 - Time to Prep!

Preheat the grill or skillet to medium heat. Slice the tomato into thin slices and season with salt and pepper. Slice around the center pit of the avocado to split it into two pieces. Carefully remove the avocado pit with a knife. Peel the skin off of the avocado and slice into 1/8 inch thick slices.

STEP 2 - Cook your Burgers.

Place the frozen Angus BUBBA burgers directly on the grill grates or in the skillet if cooking on the stovetop. Cook according to package directions, turning once the juices appear on the top and internal temperature is 161°F. Season with salt and pepper.

STEP 3 - Bacon Time!

Place the sliced bacon on the grill grates or in a skillet along with the BUBBA burgers. Cook thoroughly until slightly crisp. Remove from grill and set on a tray.

STEP 4 - Grill the Bread.

When the Angus BUBBA burgers have almost finished cooking, grill the sourdough bread. Place the sliced sourdough on the grill or in the skillet and allow to toast for 1 to 2 minutes until light golden brown.

STEP 5 - Plate your BUBBAs!

Place a piece of sourdough on the serving plates and spread 1 tablespoon of mayonnaise on each bottom piece. Place a piece of lettuce on the grilled sourdough, followed by the sliced tomato and Angus BUBBA burger. Top with sliced avocado, crispy bacon and the other piece of grilled sourdough bread. Enjoy!