



Steakhouse Style Sweet Onion BUBBA burger

FEEDS:
4 PEOPLE

PREP TIME:
5 MINUTES

COOK TIME:
15 MINUTES

TOTAL TIME:
20 MINUTES

GROCERY CHECKLIST:

- 4 Sweet Onion BUBBA burgers
 - 1 tsp Steak seasoning
 - 2 tsp Worcestershire sauce
 - 2 Small russet potatoes, baked
 - 1/4 Cup cheddar cheese, grated
 - 2 tbsp Butter
 - 1 tsp Fresh chives
 - 2 tbsp Bacon, cooked and chopped
 - 1/4 Cup steak sauce
-

DIRECTIONS

STEP 1 - Time to Prep!

Preheat the grill to medium heat. Cook the potatoes as desired, and keep warm until ready to serve.

STEP 2 - Cook your BUBBAs!

Place the frozen Sweet Onion BUBBA burgers directly on the grill. Cook according to package directions, turning once the juices appear on the top and internal temperature is 161°F. Season with steak seasoning. When the burgers have almost finished cooking, brush each of them with a little Worcestershire sauce.

STEP 3 - Prepare the Potatoes.

Using a fork, split open the potatoes in the middle in the shape of an X. Press the sides toward the center to open them up, and fill with butter, cheddar cheese, and bacon.

STEP 4 - Plate your Burgers!

Place the baked potatoes on the serving platter. Add the Sweet Onion BUBBA burgers to the serving platter. Drizzle each burger with some steak sauce. Sprinkle the burgers and baked potato with chives. Enjoy!