



Sweet Onion BUBBA burger with Roasted Grapes

FEEDS:
4 PEOPLE

PREP TIME:
5 MINUTES

COOK TIME:
25 MINUTES

TOTAL TIME:
30 MINUTES

GROCERY CHECKLIST:

- 1 Box of Turkey With Sweet Onion BUBBA burgers
 - 2 Cups red seedless grapes
 - 2 Tablespoons olive or grape seed oil
 - 2 Tablespoons balsamic reduction or glaze
 - ¼ Cup feta cheese
 - 1 Tablespoon fresh thyme leaves
 - 1 Teaspoon salt
 - 1 Teaspoon pepper
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DIRECTIONS

STEP 1 - Prep the Grapes & Burgers.

Preheat the oven to 400°F. Wash the grapes and pat dry with a paper towel. Using scissors, cut the grapes into small bunches leaving them on the stems. Place the grapes on a sheet pan and drizzle with olive oil, and season lightly with a pinch of salt and pepper. For the Turkey with Sweet Onion BUBBA burgers, preheat a grill or a skillet to medium heat.

STEP 2 - Roast the Grapes & Cook Your Patties.

Roast the grapes in the oven for 25 minutes or until they begin to burst and release their juices. Cook the Turkey BUBBA burgers on the grill or in a skillet over medium heat for 5 to 7 minutes per side, turning once the juices come to the surface. Season with salt and pepper as desired.

STEP 3 - Garnish, Share, and Eat!

On the serving plate, drizzle some of the balsamic glaze. Place 1 Turkey With Sweet Onion BUBBA burger on each serving plate. Sprinkle each plate with 1 tablespoon of crumbled feta cheese. Top with ½ cup of roasted grapes and sprinkle with some fresh thyme leaves to garnish. Enjoy!