



Tomato Bun BUBBA burger

FEEDS:
4 PEOPLE

PREP TIME:
5 MINUTES

COOK TIME:
15 MINUTES

TOTAL TIME:
20 MINUTES

GROCERY CHECKLIST:

- 4 Original BUBBA burgers
 - 2 Large tomatoes
 - 8 Leaves of green lettuce
 - 4 Thin slices of sweet onion
 - 1/2 Cup shredded cheddar cheese blend
 - 1 Tsp salt
 - 1 Tsp pepper
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DIRECTIONS

STEP 1 - Time to Prep

Preheat the grill or skillet to medium heat. Slice the tomato into thick slices. Place tomato slices on a paper towel to drain, and season with salt and pepper.

STEP 2 - Cook your Burgers.

Place the frozen Original BUBBA burgers directly on the grill grates. 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 - Prepare the Buns.

Pat the tomato slices with a paper towel to remove any excess water. When the Original BUBBA burgers have almost finished cooking, top each burger with cheddar cheese and allow to melt.

STEP 4 - Plate your Burgers!

Place a slice of tomato on a piece of parchment paper for each burger. Place the lettuce on each bottom tomato bun. Add thinly sliced sweet onions, if desired. Place the Original BUBBA burgers with melted cheese on top of the onions and lettuce. Top the burger with an additional leaf of lettuce. Finish with the top tomato bun, and wrap the Original BUBBA burgers in the parchment paper. Enjoy!

