



Tzatziki Turkey BUBBA Burger Naan Wrap

FEEDS:
4 PEOPLE

PREP TIME:
5 MINUTES

COOK TIME:
15 MINUTES

TOTAL TIME:
20 MINUTES

GROCERY CHECKLIST:

- 4 Turkey BUBBA burgers
 - 2 Teaspoon seasoning salt
 - 4 Naan or pitas
 - 4 Leaves green lettuce
 - 2 Roma tomato, sliced
 - 1/2 Cup tzatziki sauce
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DIRECTIONS

STEP 1 - Time to Prep

Preheat the grill or skillet to medium heat. While it's heating up, slice the Roma tomato.

STEP 2 - Cook the Burgers.

Place the frozen Turkey BUBBA burgers directly on the grill grates or in the skillet if cooking on the stovetop. Cook according to package directions, 5 to 7 minutes per side and turning once the juices appear on the top. Cook until the internal temperature is 165°F. Season with seasoning salt.

STEP 3 - Warm the Naan or Pitas.

When the burgers have almost finished cooking warm the Naan on the grill or in a skillet. Then, place the warm Naan on a piece of parchment paper on the serving platter.

STEP 4 - Plate & Enjoy!

Top each Naan with 2 tablespoons tzatziki sauce. Add the green leaf lettuce and tomatoes. Finish with the Turkey BUBBA burgers and wrap the Naan around the burgers. Enjoy!

