



Original Beef BUBBA burger with Crispy Shallots and Coleslaw

FEEDS:
4 PEOPLE

PREP TIME:
10 MINUTES

COOK TIME:
30 MINUTES

TOTAL TIME:
40 MINUTES

GROCERY CHECKLIST:

- 8 Original beef BUBBA burgers
- 5-6 Shallots
- 1 1/4 Cups avocado oil
- Burger buns
- Romaine or butter lettuce
- 1 (8oz.) Package of slaw mix
- 1/2 Cup mayonnaise
- 1 Tbsp. Dijon mustard
- 1 Tbsp. apple cider vinegar
- 1/2 Tsp. salt spread
- 1/2 Tsp. black pepper

DIRECTIONS

STEP 1 - Slice the Shallots

Slice the shallots into thin rings.

STEP 2 - Cook the Shallots

Heat avocado or vegetable oil over medium heat in a skillet. Add the sliced shallots and cook for about 20 minutes until browned, stirring occasionally. Once browned, remove the shallots from the skillet with a strainer or slotted spoon and transfer them to a paper towel-lined plate.

STEP 3 - Slaw Time

While the shallots are cooking, make the coleslaw by adding all of the ingredients to a bowl and mixing to combine.

STEP 4 - Cook the Burgers

Heat the grill or grill pan to medium heat, about 375°F. Add the burgers and cook until you see juices on top (about 5 minutes). Flip the burgers and cook for another 5 minutes until cooked through.

STEP 5 - Plate and Enjoy

Serve each burger on a toasted bun with lettuce, coleslaw and shallots. Enjoy!

