

BUBBA Cheeseburger Salad

PREP TIME: COOK TIME: TOTAL TIME: FEEDS: **10 MINUTES 10 MINUTES 20 MINUTES** 4 PEOPLE

GROCERY CHECKLIST:

1 Box of Angus Beef BUBBA burgers

- 3-4 Cups romaine lettuce, cut into thin strips 2 Cups cherry or grape tomatoes, halved
- 3-4 Dill pickle spears, cut into bite sized pieces
- 1/2 Cup finely diced red onion

- 1/2 Cup shredded cheddar cheese
- 1/2 Cup mayonnaise
- 1/2 Cup ketchup
- 4 Tbsp. dijon mustard
- 4 Tbsp. dill pickle relish
- 2 Tbsp. pickle juice

DIRECTIONS

STEP 1 - Prep Your Ingredients.

Add the lettuce, tomatoes, pickles, and onion to a large bowl and top with cheese.

STEP 2 - Cook Your BUBBAs.

Heat a skillet to medium heat at about 375°F. Add the burgers and cook for 4-5 minutes, flip and cook for another 4-5 minutes.

STEP 3 - Dressing Time.

Mix the mayonnaise, ketchup, mustard, relish, and pickle juice into a bowl or jar.

STEP 4 - Finish and Serve!

Add your Angus BUBBA burger to the top of the salad, pour the dressing on top, and enjoy!

