



Quesadilla BUBBA burgers

FEEDS:
4 PEOPLE

PREP TIME:
10 MINUTES

COOK TIME:
20 MINUTES

TOTAL TIME:
30 MINUTES

GROCERY CHECKLIST:

- 1 Box of Original Beef BUBBA burgers
 - 8 Street taco sized flour or corn tortillas
 - 2-3 Cups shredded cheddar cheese
 - 2 Cups pico de gallo
 - Guacamole for dipping
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DIRECTIONS

STEP 1 - Cook Your BUBBAs.

Heat a skillet to medium heat, about 375°F. Add the BUBBA burgers and cook for 4 minutes on one side, flip and cook for another 4-5 minutes on the other side. Remove and set aside.

STEP 2 - Tortilla Time!

Turn the heat down to medium-low and add about 2 tablespoons of oil or butter to the skillet. Once warm, place the tortillas on the skillet. Top each tortilla with half of the cheese and place a BUBBA burger patty on top. Then, divide the pico de gallo between the burgers.

STEP 3 - Top with Pico.

Add more cheese to the top of the pico de gallo and place the remaining tortillas on top. Cook until the cheese is melted on the bottom and carefully flip each quesadilla.

Turn the heat down, cover and cook until all of the cheese is melted.

STEP 4 - Extra Guac!

Serve with guacamole and more pico de gallo for dipping. Enjoy!