



Fajita BUBBA burgers

FEEDS:
4 PEOPLE

PREP TIME:
10 MINUTES

COOK TIME:
20 MINUTES

TOTAL TIME:
30 MINUTES

GROCERY CHECKLIST:

- 1 Box of Angus Beef BUBBA burgers
 - 4 Burger buns
 - 1 White onion
 - 1 Green bell pepper
 - 1 Red bell pepper
 - 4 Slices white American cheese
 - Salsa
 - Chipotle mayo
 - Cumin
 - Salt & pepper
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DIRECTIONS

STEP 1 - Prep Your Ingredients.

Preheat your oven to 425°F. Spray a sheet pan with non-stick spray of choice and spread your chopped peppers and onion evenly on the pan.

STEP 2 - Bake Your BUBBAs!

Place your BUBBA burgers on top of the peppers and onion and add your seasonings and bake for 5-10 minutes.

STEP 3 - Add the Cheese.

Flip your BUBBA burgers and top with the cheese slices. Bake for another 5-10 minutes or until the internal temperatures reaches 160°F.

STEP 4 - Plate and Serve!

Remove your sheet pan from the oven. Spread a thin layer of Mayo onto the bottom burger buns. Scoop the peppers and onions on top of the burgers and place onto your burger buns. Plate, serve, and enjoy!

