



## Turkey BUBBA burger with Spinach Feta Sauce

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**FEEDS:**  
**4 PEOPLE**

**PREP TIME:**  
**10 MINUTES**

**COOK TIME:**  
**10 MINUTES**

**TOTAL TIME:**  
**20 MINUTES**

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### GROCERY CHECKLIST:

- 1 Box of Original Turkey BUBBA burgers
  - Lettuce
  - 4 Burger buns
  - 4 Slices red onion
  - 1 Cup feta cheese
  - 1 Cup spinach
  - 1/2 Tbsp. olive oil
  - 1 Tsp. black pepper
  - 2 Tbsp. fresh dill
  - 2 Tbsp. fresh parsley
  - 1 Lemon, juiced
  - 1/2 - 1 Cup water
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## DIRECTIONS

### STEP 1 - Cook Your BUBBAs.

Heat a grill or grill pan to medium heat. Once hot, add the turkey burgers and cook for 5 minutes. Flip and cook for another 5 minutes on the second side.

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### STEP 2 - Make the Sauce.

While the burgers are cooking, add all of the feta sauce ingredients (aside from the water) to a food processor or high-speed blender. Blend for about 30 seconds. Pour in 1/4 – 1/2 cup water depending on how runny you want the sauce to be. Blend for another 30 seconds to 1 minute until smooth.

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### STEP 3 - Assemble Your Burgers.

Assemble the burgers by adding lettuce to a toasted burger bun. Top with a turkey burger and a slice of red onion.

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### STEP 4 - Sauce it Up and Serve!

Spread a few tablespoons of the feta sauce over the top bun and place it on top of the burger. Serve and enjoy!