



## Sheet Pan BUBBA burger with Root Veggies

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

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

**COOK TIME:**  
**30 MINUTES**

**TOTAL TIME:**  
**40 MINUTES**

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### GROCERY CHECKLIST:

- 4 Original beef BUBBA burgers
  - Cooking spray or olive oil
  - 2 Sweet potatoes, peeled & cut
  - 16 oz. Brussels sprouts, trimmed & halved
  - 2 Large leeks, sliced into half rounds
  - 4 Slices Muenster cheese
  - 4 Brioche burger buns
  - 1/2 Tsp. cumin
  - 1/4 Tsp. coriander
  - 1/2 Tsp. smoked paprika
  - Mayonnaise
  - Pickles
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## DIRECTIONS

### STEP 1 - Prep Time!

Preheat your oven to 425° F. Spray or brush your sheet pan with oil. Peel and cut your root veggies.

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### STEP 2 - Fill the Pan.

Add your sweet potatoes, brussels sprouts, and leeks to the pan. Top with your seasonings and toss with your (thoroughly washed) hands. Place your Original BUBBA burgers on top of the root veggies.

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### STEP 3 - Bake Time!

Bake for 30 minutes. After 30 minutes, top your BUBBA burgers with cheese slices and bake for another 3 minutes.

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### STEP 4 -Toast the Buns.

While your burgers are getting cheesy in the oven, toast the buns and spread the mayonnaise on the top and bottom buns. Add your pickles to the bottom buns.

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### STEP 5 - Assemble and Enjoy!

Add your BUBBA burgers to the bottom buns. Toss your root veggies in the pan to soak up the tasty burger juice, and serve on the side of your burger.

