



Sheet Pan Turkey BUBBA burgers with Apple and Onion

FEEDS:
4 PEOPLE

PREP TIME:
10 MINUTES

COOK TIME:
30 MINUTES

TOTAL TIME:
40 MINUTES

GROCERY CHECKLIST:

- 4 Original Turkey BUBBA burgers
 - Cooking spray or olive oil
 - 1 Large onion, sliced thin
 - 2 Apples, cored, sliced thin
 - 4 Oz. feta cheese
 - 4 Brioche burger buns
 - 1/2 Tsp. cinnamon
 - 1/4 Tsp. nutmeg
 - 1/4 Tsp. allspice
 - 1/2 Tsp. dried thyme
 - Mustard
 - Salt & pepper to taste
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DIRECTIONS

STEP 1 - Preheat & Prep!

Preheat the oven to 425. Slice the onion and apples. Spray or brush your pan with cooking spray or oil and add your onion and apple slices. Top with salt, pepper, and seasoning and toss with your hands to combine.

STEP 2 - Add Your BUBBAs and Bake!

Place your Turkey BUBBA burgers on top of the veggies and season with additional salt and pepper. Bake for 30 minutes.

STEP 3 - Add the Cheese!

Top the Turkey BUBBA burgers with cheese and bake another 3 minutes.

STEP 4 -Toast Your Buns.

While your Turkey BUBBA burgers finish baking, toast the buns and spread the mustard on the top and bottom buns.

STEP 5 - Serve Up and Enjoy!

Put the burgers on the bottom bun, and top with the roasted veggies. Add the top buns and serve up this delicious fall BUBBA burger.