



## The Ultimate A1 BUBBA Steak Burger

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**FEEDS:**  
**3 PEOPLE**

**PREP TIME:**  
**5 MINUTES**

**COOK TIME:**  
**35 MINUTES**

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

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### GROCERY CHECKLIST:

- 1 Box Wagyu BUBBA burgers
  - 3 Oz. Gorgonzola cheese, sliced
  - 3 Sesame seed buns
  - 2 Sweet onions, sliced thin
  - 2 Cups baby arugula
  - 3 Tbsp. olive oil
  - 3 Tbsp. butter, melted
  - A1 sauce
  - Salt
  - Pepper
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## DIRECTIONS

### STEP 1 - Caramelize the Onions.

Slice 3 ounces of Gorgonzola cheese and set to the side. Heat 3 tablespoons of olive oil in a frying pan. Fry your sweet onions with 2 tablespoons of A1 steak sauce and a pinch of salt and pepper on low-medium heat until caramelized (about 20 – 25 minutes). Softer caramelized onions are key for the Ultimate A1 BUBBA Steak burger.

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### STEP 2 - Cook Your Wagyu BUBBA burger.

Using your leftover olive oil from the caramelized onions, place your Wagyu BUBBA burger in the pan on medium – high heat and cook for 4 – 5 minutes and flip.

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### STEP 3 - Add the Gorgonzola.

Once your BUBBA burger is flipped, add your Gorgonzola cheese and cook your Wagyu BUBBA burger for another 4-5 minutes. Check out our How to Cook page for additional cooking methods!

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### STEP 4 - Toast the Sesame Buns.

Brush the inside slices of each sesame bun with melted butter and fry for about 30 seconds.

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### STEP 5 - Assemble and Enjoy!

Top the bottom sesame buns with arugula and place your BUBBA burgers on top. Top with the caramelized onions. Add your top sesame bun and enjoy your Ultimate A1 BUBBA Steak burger!