



Smashed BUBBA burger with Cajun Aioli

FEEDS:	PREP TIME:	COOK TIME:	TOTAL TIME:
4 PEOPLE	10 MINUTES	10 MINUTES	20 MINUTES

GROCERY CHECKLIST:

- 8 BUBBA smashed burgers
- 4 Burger buns
- 8 Cheddar cheese slices
- 1 Cup of mayonnaise
- 2 Garlic cloves, minced
- 2 Tbsp. lemon juice
- 2 Tbsp. Cajun seasoning
- 4 Slices tomatoes
- 4 Pieces lettuce

DIRECTIONS

STEP 1 - Make the Cajun Aioli.

In a small mixing bowl combine mayonnaise, minced garlic, lemon juice, and Cajun seasoning. Once completely mixed, set in the fridge for 30 minutes to let the flavors combine.

STEP 2 - Cook Your BUBBA burgers.

In a large cast iron skillet preheated to medium high heat, add the olive oil and two Smashed BUBBA burger patties. Cook the patties for 3 minutes on one side, flip and continue to cook for another 3 minutes on the other side.

STEP 3 - Cheese Please!

Add a slice of cheddar cheese on the top of each patty. Once melted remove the patties from the skillet and place on a plate. Repeat process with the remaining smashed burgers.

STEP 4 -Build Your burgers and Enjoy!

Place a piece of lettuce on the bottom bun. Next, top the lettuce with two Smashed BUBBA burger patties followed by a slice of tomato. Finish with your Cajun aioli and top bun. Serve and enjoy!