



## Crispy Smashed Burger with Caramelized Onions

FEEDS:	PREP TIME:	COOK TIME:	TOTAL TIME:
<b>4 PEOPLE</b>	<b>20 MINUTES</b>	<b>10 MINUTES</b>	<b>30 MINUTES</b>

### GROCERY CHECKLIST:

- 1 Box Smashed BUBBA burgers
- 4 Burger buns
- 8 Slices American cheese
- 1 Head of romain lettuce
- 2 Sweet onions
- 2 Roma tomatoes
- Dill pickles
- Butter
- Condiments of choice

## DIRECTIONS

### STEP 1 - Prep Your Ingredients.

Slice your Roma tomatoes, chop your sweet onion, wash your lettuce, and slice your cheese if it's not already pre-sliced.

### STEP 2 - Caramelize the Sweet Onions.

Heat your griddle or pan to medium / high heat and melt your butter. Add the sweet onions and cook until they start to soften or turn golden. Reduce to medium / low heat and cook for another 8-10 minutes or until onions begin to caramelize.

### STEP 3 - Get Sizzlin'!

Whether you're outside or indoors, your Smashed BUBBA burger will cook from frozen in just minutes! Throw your patties straight from the box onto your griddle, skillet, or grill, and cook for 3-4 minutes on one side.

### STEP 4 - Add Your American Cheese.

Once flipped, add your American cheese to each smashed BUBBA burger patty and cook for another 3-4 minutes.

### STEP 5 - Build Your Smashed Burger & Enjoy!

Spread your desired condiments on the bottom burger bun and top with 2-3 Smashed BUBBA burgers. Top it off with your lettuce, tomatoes, caramelized onions, dill pickles, and top burger bun. Give it an extra smash with your hands, serve it up with your favorite burger sides, & enjoy this tasty smashed burger recipe!

