



BUBBA burger Stuffed Portobello Mushrooms

FEEDS:

6 PEOPLE

PREP TIME:

6 MINUTES

COOK TIME:

34 MINUTES

TOTAL TIME:

40 MINUTES

GROCERY CHECKLIST:

- 1 Box of Original beef BUBBA burgers
- 6 Portobello mushrooms
- 1.5 Cups of frozen spinach
- 12 Slices muenster cheese
- Olive oil
- Salt & pepper

DIRECTIONS

STEP 1 - Prep Your Ingredients.

Set the frozen spinach out to thaw and preheat your oven to 450°F. Clean the portobello mushrooms and remove the stems and ribs. Once your spinach is thawed, drain the water out.

STEP 2 - Bake Your BUBBAs.

Drizzle a baking sheet with olive oil, place your BUBBA burgers on the sheet, salt and pepper to taste, and bake for 12 minutes.

STEP 3 - Stuffing Time!

After 12 minutes, flip your BUBBA burgers, and add one slice of muenster cheese and 1/4 cup of spinach. Then, place the portobello mushroom on top of your BUBBA burger and fit it around the patty. Return to the oven for another 12 minutes.

STEP 4 - Flip and Finish Baking.

After another 12 minutes, flip your BUBBA burgers so they are now sitting inside of the portobello mushrooms with the muenster cheese and spinach. Return to the oven for 10 more minutes.

STEP 5 - Plate and Enjoy!

Once your BUBBA burger stuffed mushrooms have finished baking, top them off with another slice of muenster cheese, serve with yellow rice and enjoy!

