



## Deviled Egg BUBBA burger

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**FEEDS:****6 PEOPLE****PREP TIME:****20 MINUTES****COOK TIME:****10 MINUTES****TOTAL TIME:****30 MINUTES**

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**GROCERY CHECKLIST:**

- 1 Box of Angus beef BUBBA burgers
  - 6 Eggs
  - 6 Brioche buns
  - 6 Slices of American cheese
  - Mayonnaise
  - Dijon mustard
  - Hot sauce
  - Pickles
  - Paprika
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## DIRECTIONS

**STEP 1 - Prep the Eggs.**

Hard-boil 6 eggs for 12 minutes. Separate your yolks from the whites and set your whites aside for later. Add 3/4 cup of mayo, 3 tablespoons of dijon mustard, and 1.5 tablespoon of hot sauce to the yolks. Combine everything until smooth. Add the yolk mixture to a piping bag for later.

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**STEP 2 - Cook Your Angus BUBBA.**

In a non-stick pan heat a small amount of neutral-flavored oil to medium-high. Place frozen Angus Beef BUBBA burger patties in hot skillet and cook on each side 5-7 minutes until juices come up. Do not press on the burgers. When there is just one minute left to cook, add your American cheese.

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**STEP 3 - Toast Those Buns!**

Remove your cheesy Angus BUBBA burgers from the pan and toast the inside of your brioche buns in the leftover burger juices for 45 seconds on medium heat.

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**STEP 4 - Topping Time!**

Spread 1 tablespoon of mayo to your bottom brioche buns, add your pickles, Angus BUBBA burgers, and sliced egg whites. Next, pipe 2 -3 tablespoons of the deviled egg yolk mixture on top of the egg whites.

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**STEP 5 - Enjoy Your Egg-celent BUBBA!**

Top your deviled egg BUBBA burger off with some paprika, add the top brioche bun, and enjoy this flavor bomb of a burger!

