



## Mushroom and Leek BUBBA burger Sauce

**FEEDS:**

**6 PEOPLE**

**PREP TIME:**

**10 MINUTES**

**COOK TIME:**

**35 MINUTES**

**TOTAL TIME:**

**45 MINUTES**

### GROCERY CHECKLIST:

- 1 Box of Angus beef BUBBA burgers
- 6 Burger buns
- 10oz. Mushrooms
- 3 Leeks
- 9oz. Fontina cheese
- 3 Tbsp. butter
- 1.5 Tbsp. flour
- 3 Cups heavy cream
- 1 Tsp. Italian seasoning
- 1/2 Tsp. chili flakes
- Dijon mustard
- Salt & pepper

## DIRECTIONS

### STEP 1 - Prep Your Ingredients.

Slice 8 ounces of mushrooms, and clean, trim, and chop 2 leeks.

### STEP 2 - Sauce & Seasoning Time.

Melt 2 tablespoons of butter on medium heat in a sauce pan. Add the mushrooms and leeks. Cook for about 15 minutes, stirring often until the veggies have softened and reduced in size.

Stir in the Italian seasoning, chili flakes, salt, and pepper until evenly combined. Add in 1 tablespoon of flour and continue stirring for about 3 minutes, or until all of the flour is fully incorporated into the melted butter and the mixture is smooth with no lumps.

### STEP 3 - Add the Cream.

Whisk in the cream and bring it to a simmer while stirring. Watch the sauce thicken and continue to simmer until it reaches your desired thickness. Keep warm until ready to serve.

### STEP 4 - Cook Your BUBBAs.

Place your Angus BUBBA burgers in a skillet on medium to high heat and cook for 4-5 minutes. Then, flip your Angus BUBBA burgers and cook for another 4-5 minutes, adding the fontina cheese with about 1 minute remaining.

### STEP 5 - Toast, Smother, & Enjoy!

In the same skillet, toast the insides of your burger buns for about 1 minute. Spread your bottom bun with dijon mustard, add your cheesy Angus BUBBA burgers, smother with your savory and delicious mushroom and leek burger sauce, serve and enjoy!

