



# Sheet Pan Naan BUBBA burger With Spiced Cauliflower

**FEEDS:**

**6 PEOPLE**

**PREP TIME:**

**10 MINUTES**

**COOK TIME:**

**30 MINUTES**

**TOTAL TIME:**

**40 MINUTES**

## GROCERY CHECKLIST:

- 1 Box of Original beef BUBBA burgers
- 6 Slices of naan
- 3 White onions
- 1.5 Heads of cauliflower
- 6 Slices of pepper jack cheese
- 3 Tbsp. garam masala
- 3 Tsp. cumin
- 1.5 Tsp. coriander
- 1.5 Tsp. chili powder
- 1.5 Tsp. salt
- Olive oil
- 1.5 Cups cilantro chutney

## DIRECTIONS

### STEP 1 - Preheat and Prep.

Preheat your oven to 425°F. Break the cauliflower into florets about 1-2 inches in size and slice the white onion. Add the cauliflower and onion to your sheet pan.

### STEP 2 - Spice it Up.

Mix the gram masala, cumin, coriander, and chili powder in a mixing bowl. Sprinkle 3/4 of the mixture onto the veggies. Drizzle about 2 tbsp. of olive oil over the veggies, add a pinch of salt and toss until coated. Spread evenly on the pan.

### STEP 3 - Bake Your BUBBAs.

Add your BUBBA burgers to the pan. Top with the remaining seasoning and another pinch of salt. Bake for 25 minutes.

### STEP 4 - Toss and Flip.

Toss the veggies and flip your BUBBA burgers. Add 1 slice of pepper jack cheese to each burger. Return to the oven and bake for 5 more minutes.

### STEP 5 - Assemble and Enjoy!

Remove your sheet pan from the oven. Place your BUBBA burgers and veggies onto the naan. Top it off with 1/4 cup of cilantro chutney, serve, & enjoy!

