



Angus BUBBA Burger with Mushrooms & Onion Rings

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

GROCERY CHECKLIST:

- 1 Box of Angus BUBBA burgers
 - 12 Slices of Texas Toast
 - 1 Package of Frozen Onion Rings
 - 6 Slices of Swiss Cheese
 - 10 Oz. Baby Bella Mushrooms
 - 1 Tbsp. of Butter
-

DIRECTIONS

STEP 1 - Prep Your Frozen Ingredients.

Follow package instructions to cook your Texas toast and onion rings. Pro tip: Use an airfryer for crispy onion rings.

STEP 2 - Cook the Mushrooms.

Melt 1 tablespoon of butter in a saucepan on medium-high heat. Add in 10 ounces of sliced baby bella mushrooms and cook for about 5 minutes, stirring often until the mushrooms have softened and reduced in size.

STEP 3 - Cook Your BUBBA's

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 swiss cheese with about 1 minute remaining.

STEP 4 - Pile on Top and Enjoy!

Once your Texas toast is cool enough to touch, begin to assemble your burger! Place your seared Angus BUBBA burgers on one slice of toast, followed by a spoonful of mushrooms, a couple of crispy onion rings, and the top piece of Texas toast. Serve with your favorite sides and enjoy!

