



The BUBBA Brunch Burger

FEEDS:
6 PEOPLE

PREP TIME:
5 MINUTES

COOK TIME:
20 MINUTES

TOTAL TIME:
25 MINUTES

GROCERY CHECKLIST:

- 1 Box of Original Beef BUBBA burgers
- 6 Brioche Buns
- 6 Slices of Cheddar Cheese
- 6 Eggs
- 1 Packet of Sliced Bacon
- Fresh Leafy Greens
- 1 Tomato
- Hollandaise Sauce
- Salt and Pepper to Taste

DIRECTIONS

STEP 1 - Cook Your BUBBA burgers.

Heat your skillet to medium high and cook your BUBBA burgers straight from frozen – no thawing needed. Cook your burgers for 4 to 5 minutes on each side for that perfectly juicy taste. Are you grilling outside for brunch? Check out How to Cook a BUBBA Burger for the best way to cook BUBBA burgers on the grill.

STEP 2 - Add the Cheese.

When there is just about 1 minute left to cook, add one slice of cheddar cheese to each burger to get the perfect cheesy melt.

STEP 3 - Toast the Buns.

In the same skillet, toast the insides of your burger buns for about 1 minute. This will give your burger that satisfying chewy crunch!

STEP 4 - Fry the Eggs.

In a separate pan, fry an egg to your favorite style. Sunny-side-up works great for that golden, runny yolk.

STEP 5 - Assemble and Enjoy!

Layer your toasted brioche bun with a smear of your favorite sauce, the cheesy burger, crispy bacon, and the fried egg. Add a handful of greens for a little freshness. **Pro tip:** Pair it with hash browns, tater tots, or even a side of fruit for a complete breakfast that's as fun as it is filling!

