



Loaded BUBBA burger Nachos

FEEDS:
6 PEOPLE

PREP TIME:
10 MINUTES

COOK TIME:
20 MINUTES

TOTAL TIME:
30 MINUTES

GROCERY CHECKLIST:

- 1 Box of Your Favorite BUBBA burgers
 - 1 Bag of tortilla chips (sturdy ones work best)
 - 1.5 Cups of shredded cheese (cheddar, Mexican blend, pepper jack, or queso fresco)
 - 2 Fresh jalapeños or 1 can of pickled jalapeños
 - 2 Roma tomatoes, diced
 - 2 Green onions
 - 1 Large can of black olives, sliced
 - 1 Red onion
 - 1/3 Cup of cilantro
 - Salsa
 - Guacamole
 - Sour cream
 - Queso
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DIRECTIONS

STEP 1 - Cook Your BUBBA burgers.

Using your preferred method, cook your BUBBA burgers straight from frozen – no thawing needed! Once cooked, chop or crumble them into small, bite-sized pieces.

STEP 2 - Prep Your Nacho Base.

Pour a bag of your favorite tortilla chips onto a baking sheet or oven-safe skillet. Sprinkle a generous layer of shredded cheese on top.

STEP 3 - Add The BUBBA burger Crumbles.

Scatter the crumbled BUBBA burger pieces over the chips. Then sprinkle the base with all of your warm toppings. For example if you're using jalapeños, onions, or black beans, add them now.

STEP 4 - Melt It All Together.

Place in the oven at 350°F for 8-10 minutes, or until the cheese is melted and bubbly.

STEP 5 - Finish With Freshness!

Add your cool toppings after baking – think diced tomatoes, cilantro, green onions, salsa, sour cream, or guacamole. Anything your nacho-loving heart desires!

