Sweet Pepper & Swiss Chicken BUBBA burger

FEEDS:	PREP TIME:	COOK TIME:	TOTAL TIME:
6 PEOPLE	**5 MINUTES**	**15 MINUTES**	**20 MINUTES**

GROCERY CHECKLIST:

- 1 Box of Chicken BUBBA burgers
- 6 Pretzel buns
- 6 Slices of Swiss cheese
- 1 Pack of bacon
- 1 Pack of pre-sliced sweet peppers
- 1 Tsp. olive oil or butter

DIRECTIONS

STEP 1 - Cook Your Chicken BUBBA burgers.

Place your Chicken BUBBA Burgers on a hot grill or skillet straight from the freezer – no thawing needed! Cook over medium heat for 6-7 minutes per side, or until they reach 165°F internally. During the last minute of cooking, place the Swiss cheese on top so it melts into a creamy layer.

STEP 2 - Sauté the Sweet Peppers.

In a small skillet, warm the olive oil or butter over medium heat. Add the sliced sweet peppers and sauté for 3–4 minutes until they're softened and lightly caramelized. Season with a pinch of salt and pepper and then put aside.

These peppers add a natural sweetness that pairs perfectly with smoky bacon and savory chicken.

STEP 3 - Fry the Bacon.

Fry the bacon on medium-low heat. Flip the bacon as it cooks ensuring it's evenly brown on both sides.

STEP 4 - Toast the Pretzel Buns.

In the same skillet, toast the buns until golden and lightly crisp.

STEP 5 - Build, Serve, & Enjoy!

Place your Chicken BUBBA burger with melted Swiss cheese on the bottom bun, top it off with your bacon, sweet peppers, and top bun. Press gently, serve, and enjoy!