



Balsamic Turkey BUBBA burger with Crispy Onions & Veggies

FEEDS:	PREP TIME:	COOK TIME:	TOTAL TIME:
8 PEOPLE	10 MINUTES	15 MINUTES	25 MINUTES

GROCERY CHECKLIST:

- 1 box of Turkey BUBBA burgers
- 8 Brioche buns
- 2 Tomatoes, sliced
- 1 Red onion, sliced
- 3 Green onions, chopped
- Crispy fried onions (store-bought or homemade)
- Balsamic glaze or balsamic reduction
- Olive oil or butter (for toasting buns)
- Salt & pepper to taste

DIRECTIONS

STEP 1 - Prep & Slice the Veggies.

Slice the tomatoes and red onions into thick, juicy rounds. Chop your green onions and set everything aside so topping your burger is quick and easy.

STEP 2 - Cook Your Turkey BUBBA burgers.

Place your Turkey 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. Brush lightly with balsamic glaze during the final minute of cooking for extra flavor.

STEP 3 - Toast the Brioche Buns.

Add a little butter or oil to the skillet and toast the buns until golden and lightly crisp. Trust us, this step makes every bite better.

STEP 4 - Build Your Balsamic Beauty & Serve!

Layer your burger like this for maximum crunch and flavor: Bottom bun, Turkey BUBBA burger with balsamic glaze, Sliced tomato, Red onion, Green onion, A generous handful of crispy onions, Top bun. Press gently and lock in all that onion-y deliciousness.