



Chicken BUBBA burger Lettuce Wraps

FEEDS:
4 PEOPLE

PREP TIME:
5 MINUTES

COOK TIME:
15 MINUTES

TOTAL TIME:
20 MINUTES

GROCERY CHECKLIST:

- 1 Box of Chicken BUBBA burgers
 - 2 Heads of romaine lettuce
 - 2 Roma tomatoes
 - Shredded cheese
 - 1 Red onion
 - 2-3 Fresh jalapeños
 - 1 packet of taco seasoning (optional)
 - Zesty ranch sauce
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DIRECTIONS

STEP 1 - Prep the Toppings.

Wash and dry the romaine lettuce leaves, selecting larger pieces for easy wrapping. Slice the tomatoes and red onion into thin, even pieces for balanced flavor in every bite. Thinly slice the fresh jalapeños, adjusting the amount based on your preferred heat level. Set all toppings aside for quick assembly.

STEP 2 - Cook the Chicken BUBBA burgers.

Prepare the Chicken BUBBA burgers according to the package instructions, using a skillet, grill, or air fryer. Cook until fully heated through with a golden, lightly crisped exterior.

STEP 3 - Dice & Season.

Cut your Chicken BUBBA burger into half inch pieces so they're perfectly bite-sized. Lightly sprinkle with taco seasoning for an extra kick of flavor.

STEP 4 - Build, Wrap, & Enjoy!

Lay romaine lettuce leaves flat and scoop a handful of diced Chicken BUBBA burger in the center of each one. Top with tomatoes, red onion, shredded cheese, and jalapeños for a fresh, crunchy contrast. Drizzle generously with zesty ranch sauce to tie everything together.

Be careful not to overfill to keep the wraps easy to fold. Serve immediately while the burger is warm and the lettuce stays crisp.

