



Fresh & Spicy Jalapeño BUBBA burger

FEEDS:
6 PEOPLE

PREP TIME:
10 MINUTES

COOK TIME:
15 MINUTES

TOTAL TIME:
25 MINUTES

GROCERY CHECKLIST:

- 1 box of Jalapeño BUBBA burgers
 - 6 Poppy seed or brioche bun, toasted
 - ½ Avocado, sliced
 - Fresh tomato slices
 - Alfalfa sprouts or microgreens
 - Fresh jalapeño slices
 - Optional: mayo, spicy aioli, or chipotle sauce
-

DIRECTIONS

STEP 1 - Prep the Fresh Veggies.

Slice the avocados and tomatoes into medium thick slices. Wash your alfalfa sprouts and pat dry.

STEP 2 - Cook Your Jalapeño BUBBA burgers.

Cook your jalapeño BUBBA burgers straight from the freezer, no thawing needed! Grill or pan-sear over medium heat for about 5–7 minutes per side, or until fully cooked to 160°F.

STEP 3 - Toast the Poppy Seed Buns.

Lightly toast your poppy seed buns for some extra crunch that adds a warm, nutty flavor.

STEP 4 - Build Your BUBBA burger & Enjoy!

Place your Jalapeño BUBBA burgers on the bottom bun and top with the avocado, tomato, and alfalfa sprouts. Add some jalapeño slices next for an extra kick. Spread some mayo or chipotle sauce on the top bun and crown your masterpiece!

