



Fresh Veggie Salad Turkey BUBBA burger

FEEDS:
6 PEOPLE

PREP TIME:
15 MINUTES

COOK TIME:
15 MINUTES

TOTAL TIME:
30 MINUTES

GROCERY CHECKLIST:

- 1 Box of Turkey BUBBA burgers
- 6 Brioche buns
- 6 Pieces of Romaine lettuce
- 2 Tomatoes
- 1 Cucumber, sliced
- 1 Packet of alfalfa or mixed sprouts
- 1 Pack of shredded carrots or slaw mix
- Avocado, sliced
- Chipotle mayo

DIRECTIONS

STEP 1 - Prep the Fresh Veggies.

Slice the cucumber, avocado, and tomatoes into thin slices. Wash the alfalfa sprouts and pat dry. Set aside until you're ready to build your burger.

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.

STEP 3 - Toast the Brioche Buns.

Using the same pan you cooked the burgers in, place the brioche buns face-down in the leftover burger juice and toast on medium high heat for 1-2 minutes.

STEP 4 - Build Your BUBBA & Enjoy!

Place the lettuce on your bottom bun, then add your Turkey BUBBA burger. Layer on the tomatoes, cucumber, avocado, sprouts, and shredded carrots. Spread some chipotle mayo on the top bun and add to your burger. Serve with crispy, hot sweet potato fries and enjoy!

Pro Tip: Give the sprouts a squeeze of lemon before stacking them, it adds a little zip that makes the whole burger sing!

