



Simple, Spicy Jalapeño BUBBA burger with Guacamole

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 buns
 - 6 Slices of white American cheese
 - 1-2 Fresh tomatoes
 - 1 Red onion
 - Guacamole
 - Optional: fresh jalapeños, sliced
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DIRECTIONS

STEP 1 - Prep the Fresh Ingredients.

Slice the tomatoes and onion into thin slices and set aside until you're ready to build your burger. If you're opting in for fresh jalapeños, go ahead and slice those now too!

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. Top with the cheese during the final minute of cooking so it melts perfectly over the patty.

STEP 3 - Toast the Buns.

Once your BUBBA burgers are done cooking, place the poppy seed buns face-down over the left-over burger juices and toast for about 1-2 minutes.

STEP 4 - Build, Serve, & Enjoy!

Spread a generous layer of guacamole on the bottom bun and place your Jalapeño BUBBA burger on top. Layer on the tomato slices and red onions. If you want some more heat, add a few slices of fresh jalapeños. Finish it off with the top bun and press it gently together for a burger that brings a flavor full of kick!

