



Bacon Chicken BUBBA Burger

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

GROCERY CHECKLIST:

- 1 Box of Chicken BUBBA burgers
- 8 Brioche buns
- 16 Slices of bacon
- 8 Leaves of green leaf or romaine lettuce
- 4 Tomatoes
- Mayonnaise
- Salt and pepper
- Optional: pickles or your favorite burger sauce

DIRECTIONS

STEP 1 - Prep the Fresh Ingredients.

Wash and dry the lettuce. Slice the tomatoes. Set out the buns and toppings so assembly is quick and easy later.

STEP 2 - Cook the Bacon.

Cook the bacon in a skillet, airfryer, or oven to your desired level of crispiness. Transfer to a paper towel-lined plate and set aside.

STEP 3 - Cook the Chicken BUBBA burgers.

Cook your chicken BUBBA burgers straight from the freezer on a grill or skillet over medium heat. Cook for about 6-7 minutes per side, flipping once, until they reach 165°F internally. Using an airfryer or the oven? Check out our How to Cook page.

STEP 4 - Build, Serve & Enjoy!

Spread a generous amount of mayonnaise on the bottom bun, season lightly with salt and pepper if desired. Add lettuce, your chicken BUBBA burger, bacon, and fresh tomato slices. Add the top bun, press gently, and call everyone to the table! Serve with your favorite sides or call it a win all on its own!

