



Fiesta Chicken BUBBA burger Bowl

FEEDS:
8 PEOPLE

PREP TIME:
15 MINUTES

COOK TIME:
30 MINUTES

TOTAL TIME:
45 MINUTES

GROCERY CHECKLIST:

- 1 Box of Chicken BUBBA burgers
- 2 Heads of romaine or green leaf lettuce
- 2 Cups of white rice
- 4 Ripe avocados
- 2 Can of black beans
- 4 Limes
- 2 Can of sweet corn
- 1 Bunch of cilantro
- 4 Fresh tomatoes
- Optional: salsa, crema, or hot sauce

DIRECTIONS

STEP 1 - Cook the Rice.

You can skip this step if you're using ready to eat rice. For fresh rice, cook according to package instructions in a rice cooker or stove top. **Pro Tip:** For extra flavor, toss the rice with lime juice, cilantro and a pinch of salt before serving. It adds brightness to every bite without extra effort.

STEP 2 - Prep the Toppings.

Rinse and drain the black beans and corn. Chop the romaine lettuce, dice the tomatoes, and slice the avocados. Cut the limes into wedges and chop the cilantro. Place all ingredients on plates or in separate bowls.

STEP 3 - Cook the Chicken BUBBA burgers.

Cook your chicken BUBBA burgers straight from the freezer on a grill or a skillet over medium heat for 6-7 minutes per side, or until they reach 165°F internally. Check our How to Cook page for additional cooking methods.

STEP 4 - Dice the Burgers.

Cut the chicken BUBBA burgers into bite-sized pieces. Divide the chicken evenly into bowls so everyone gets a fair share.

STEP 5 - Build Your Chicken BUBBA Bowls.

Add a handful of lettuce to each bowl and top each with a diced Chicken BUBBA burger, rice, black beans, corn, tomatoes, avocado, cilantro and a squeeze of lime. Or, call everyone to the table and let them build their own bowl!

