



Air Fryer Pesto Caprese Turkey BUBBA Burger Recipe

FEEDS:
8 PEOPLE

PREP TIME:
15 MINUTES

COOK TIME:
15 MINUTES

TOTAL TIME:
30 MINUTES

GROCERY CHECKLIST:

- 1 Box of frozen Turkey BUBBA burgers
- 8 Brioche buns
- 2 Beefsteak tomatoes
- 2 Fresh mozzarella cheese balls

FOR THE PESTO:

- 1 Bunch of fresh basil leaves
- 2 Cloves of garlic
- ¼ Cup of pine nuts
- ½ Cup of grated parmesan cheese
- ½ Cup of extra virgin olive oil
- Salt and pepper

DIRECTIONS

STEP 1 - Prep the Fresh Ingredients.

Wash and dry the basil leaves. Slice each beefsteak tomato and mozzarella ball into thick slices. Set out the toppings, brioche buns, and serving plates so your burger-building station is ready to go.

STEP 2 - Make the Homemade Pesto.

Add the basil, garlic, pine nuts, and parmesan cheese to a food processor. Pulse until roughly combined. Slowly drizzle in the olive oil while blending until the pesto becomes smooth. Season with salt and pepper to taste.

STEP 3 - Cook the Turkey BUBBA burgers.

Place your frozen Turkey BUBBA burgers into the airfryer, making sure not to overlap or overcrowd the basket. Set the airfryer to 370°F and cook for 13 to 15 minutes, flipping halfway through, until the internal temperature reaches 165°F.

STEP 4 - Toast the Brioche Buns.

Spread a light layer of pesto over the bottom bun only and place both the top and bottom buns into the airfryer. Cook at 300°F for 2-4 minutes or until the edges of the buns are lightly browned.

STEP 5 - Build, Serve, Enjoy!

Add the Turkey BUBBA burger, a thick slice of tomato, and a slice of fresh mozzarella. Top with another drizzle of pesto and the brioche bun. Serve with air-fried sweet potato fries, a fresh salad, or roasted veggies and call it dinner dominated!

Pro Tip: Want even bigger Caprese flavor? Add a few fresh basil leaves, a drizzle of balsamic glaze, or a sprinkle of cracked black pepper before adding the top bun.

