



Loaded Nacho Crunch Tailgate Burger

FEEDS:
6 PEOPLE

PREP TIME:
10 MINUTES

COOK TIME:
10 MINUTES

TOTAL TIME:
20 MINUTES

GROCERY CHECKLIST:

- 6 Original or Angus BUBBA burgers
 - 6 brioche burger buns
 - 2 cups nacho cheese sauce, warmed
 - 2 cups shredded lettuce
 - 1 cup salsa
 - 1 cup guacamole
 - 1 cup crispy tortilla strips
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DIRECTIONS

STEP 1 - Grill the BUBBA burgers.

Heat your grill to medium-high heat. Place the frozen Original or Angus BUBBA burgers directly on the hot grill. Cook for 4–6 minutes on the first side, flip once, then cook for another 4–6 minutes or until the internal temperature reaches 160°F. For a juicy BUBBA burger, resist the urge to press down on the patties. Let the grill do its thing.

STEP 2 - Toast the Buns.

Place the brioche buns cut-side down on the grill for 1–2 minutes, or until they're lightly toasted. That little bit of crunch helps the buns stand up to everything we're about to throw at them.

STEP 3 - Bring on the Nacho Cheese!

Get the paper plates ready! Place each cooked BUBBA burger on a bottom bun and spoon warm nacho cheese generously over the top. Tailgate warning: Skipping the plate may result in cheesy hands. You've been warned.

STEP 4 - Load 'em Up!

Top each burger with shredded lettuce, crispy tortilla strips, salsa, and a dollop of guacamole. Making homemade salsa or guac? Prep it before you leave home and keep it chilled until you're ready to build the burgers. Short on time? Store-bought toppings have never lost a tailgate.

STEP 5 - Serve and Score!

Add the top bun and dig into your new favorite tailgate burger recipe. Grab plenty of napkins. This is one game-day play that's supposed to get messy. You BUBBA Believe It!

