



Hot Honey BUBBA burger

FEEDS:
6 PEOPLE

PREP TIME:
15 MINUTES

COOK TIME:
25 MINUTES

TOTAL TIME:
40 MINUTES

GROCERY CHECKLIST:

- 1 Box of Original or Angus BUBBA burgers
- Brioche burger buns
- Pepper Jack cheese
- Bacon
- Fresh jalapeños, sliced
- Chipotle mayo
- Hot honey

DIRECTIONS

STEP 1 - Cook the Bacon.

Cook the bacon in a skillet over medium heat until crispy. Transfer to a paper towel-lined plate and set aside.

STEP 2 - Slice the Jalapeños.

Wash the jalapeños and slice them into thin rounds. Set aside until you're ready to build your burger. **Pro Tip:** The more seeds, the more spice. If you just want jalapeño flavor without the heat, remove the seeds when slicing.

STEP 3 - Cook Your BUBBA burgers.

Cook your Original or Angus BUBBA burgers straight from frozen according to the package directions. During the final minute of cooking, top with Pepper Jack cheese and let it melt over the hot burger.

STEP 4 - Toast the Buns.

Lightly toast the brioche burger buns until golden and warm. About 1-2 minutes.

STEP 5 - Build, Drizzle, Serve, and Enjoy!

Place the cheesy BUBBA burger on the bottom bun, add the sliced jalapeños, and drizzle the hot honey on top. Next, add the bacon and top it off with a swirl of chipotle mayo. Add the top bun and dig into a spicy burger recipe that brings the perfect balance of smoky, savory, sweet, and spicy flavor.

