

Burger in a bowl - All the amazing components from a barbeque or straight off the grill; but in salad form!

PREP TIME 10 MIN | Servings 4

Components

- 1–2 heaping cups massaged kale (or mixed greens)
- 4 cooked burger patties or 1 lb cooked ground grass fed beef, turkey, or bison
- ½ cup pickles, sliced
- 1 large sweet potato, cubed
- 1 bunch grilled asparagus spears
- 1 cup strawberries, sliced
- ½ cup feta or goat cheese
- Sauce of choice



Directions

1. Prepare ingredients or have whatever is on hand from prior barbeque or grill sesh.
2. To make air fryer sweet potatoes:
 1. Peel and slice sweet potato into cubed or ¼ inch thick slices.
 2. Add sweet potatoes to a large mixing bowl, drizzle with oil of choice and toss to combine. Sprinkle desired seasoning blend over the potatoes and toss to combine.
 3. Transfer fries to an air fryer basket and cook on 400F for about 12-16 minutes, flipping halfway until golden brown and crisp on the outside.