

- **Burgers (of course!):** Mix into ground beef, turkey, chicken, or plant-based meat for perfectly seasoned patties. Sprinkle over pre-cooked burger patties for an extra kick of flavor.
- **Meatballs:** Mix into ground meat to season meatballs, whether for spaghetti, soups, or appetizers.
- **Roasted Vegetables:** Toss veggies like broccoli, carrots, zucchini, or potatoes with olive oil and burger seasoning before roasting.
- **Steaks & Chops:** Rub onto steaks, pork chops, or chicken breasts before grilling, baking, or pan-searing for a quick seasoning fix.
- **Pasta & Rice Dishes:** Use to season ground meat for pasta sauces like bolognese or taco pasta. Add to cooked rice or couscous for a flavorful side dish.
- **Soups & Stews:** Add to chili, beef stew, or vegetable soup to enhance the depth of flavor.
- **Tacos & Wraps:** Sprinkle over ground beef or turkey for tacos, burritos, or quesadillas.
- **Gravy & Sauces:** Stir into gravies, dips, or creamy sauces for an extra kick of flavor.
- **Marinades & Rubs:** Combine with olive oil and vinegar to create a marinade for proteins. Use as a dry rub for meats before grilling or smoking.

# Flip'n Burgers

