

# Burger Topping Recipes

It's July!! I look forward to July and August all year because that means it warm outside, the sun is shining and it's grilling season! It also means that I go to bed when it's still light out! LOL. I love my sleep ☺ Since it's grilling season, I thought I'd give you two different burger topping recipes. Generally slaw has a heavy mayo dressing but not this one! It's summer you don't want to feel stuffed/heavy from a mayo drenched slaw. Then the mushrooms, ohhh the mushrooms. I love mushrooms. These mushrooms can also be added to grilled steak. Maybe throw some onions on the grill too and top the steak with the grilled onions and the balsamic mushrooms. Add the leftover mushrooms to the top of some eggs in the morning as well. Enjoy!

xoxo,  
Kristin

## **Avocado Broccoli Slaw Directions:**

Toss all the ingredients together in a large bowl, except the avocado. Once the ingredients are all mixed together top the slaw with the avocado.

## **Balsamic Mushrooms Directions:**

1. Heat a pan over medium-high heat. Add olive oil and mushrooms. Saute until browned.
2. Add the minced garlic and season with salt and pepper. Saute a minute longer.
3. Add the balsamic vinegar and saute until the mushrooms

are glazed.

Recipes from Food Network