



# Avocado Burger with Veggies

## Ingredients Needed for Avocado Burger with Veggies

- 1 package Aunt Millie's Stadium White Hamburger Buns
- 1 pound ground beef
- 1 tablespoon Dijon mustard
- 2 cloves garlic, minced
- $\frac{1}{4}$  teaspoon salt
- $\frac{1}{4}$  teaspoon pepper
- $\frac{1}{4}$  pound Gouda cheese, sliced
- 1 avocado, sliced
- Your favorite in-season veggies
- 1 tablespoon olive oil
- 1 tablespoon balsamic vinegar



## Directions | Yield: 4 servings of Avocado Burgers with Veggies

1. Preheat the grill or a medium pan over medium heat.
2. Gently combine the first six Ingredients (excluding buns) and shape into 4 patties.
3. Grill patties over medium-high heat for 7-8 minutes per side until desired degree of temperature, topping with cheese the last few minutes of cooking.
4. Meanwhile, chop veggies into bite size pieces and drizzle them with olive oil and balsamic vinegar. Place into a grill basket, and grill until tender.
5. Top each bun with a hamburger, cheese, and grilled veggies.
6. Serve and enjoy your Avocado Burger with Veggies.

