



OPEN-FACED BURGERS w/ONION-MUSHROOM TOPPING

Intermediate Lifestyle

INGREDIENTS

2 TSP olive oil	1-1/2 TBS paprika
1 medium sweet onion, sliced and separated into rings	1/2 TSP salt
2 (8 oz.) packages pre-sliced mushrooms	1/2 TSP dried thyme
1/2 TSP salt	1/4 TSP ground red pepper
2 TSP balsamic vinegar	1/4 TSP freshly ground black pepper
	1 lb. ground round
	2 English muffins, split and toasted

INSTRUCTIONS

—Prepare grill.

—Heat oil in a large nonstick skillet over medium-high heat. Add onion, and cook 5 minutes or until golden. Add mushrooms and salt. Cook 5 minutes, stirring constantly. Add vinegar, remove mixture from pan. Set aside.

—Combine paprika and next 4 ingredients, divide ground round into 4 equal portions, shaping each into a 1/2-inch thick patty. Coat patties with spice mixture. Grill patties 4 minutes on each side or until done. Place burgers on muffin halves, and top each burger with 1/4 cup onion mixture.

SERVING INFO: (Yields 4 servings)

Serving = 1 patty + 1 muffin half + 1/4 cup onion mixture = 1 P, 1/2 G, 1 V

See recipe photo at [Instagram](#) and [Facebook](#).