

Incredibly Easy and Amazing
SMASH BURGER
TACOS

Ingredients

- 1 lb ground beef
- 1 tsp. garlic powder (*optional*)
- 6 Flour (6-8 inch) Tortillas
- Salt & Pepper to taste
- American cheese slices

Burger Sauce

- 1/2 cup mayo
- 1/4 cup ketchup
- 1 Tbsp. mustard
- 2 Tbsp. sweet pickle relish
- 2 Tbsp. minced onion (*optional*)

Directions

1. Mix beef and garlic powder. Spread about 1/4 cup of beef on tortilla. Press the meat into the tortilla until it reaches the edges (6 inch size) or about 1/4 inch from edges (8 inch size). Repeat for all the meat and remaining tortillas
2. Season top of the meat with salt/pepper.
3. Heat the skillet on medium heat. Place tortilla with the meat side down on the hot skillet. Using a spatula, “smash down” tortilla so beef lays flat.
4. Cook the meat for about 2-3 minutes. Flip the tortilla so the meat side is facing up. This will cook the other side of the tortilla. Cook for another minute.
5. **For a cheeseburger taco**, add a slice of cheese and cover the pan for about 1 minute to melt the cheese.
6. In a separate bowl, mix all the ingredients together for the burger sauce.
7. Remove the tortilla and top the meat with burger sauce and your other favorite toppings. Gently fold the taco over. Repeat for each remaining tortilla.

Some of our favorite burger toppings in addition to the burger sauce (recipe above):

*Lettuce
Tomato Slices
Pickles/Relish
Sliced Onions/Caramelized Onions*

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Burger

