



Smash Burger Taco

Prep time: Cook Time: Servings:

Combo/Fusion,Entrees,Flour Tortillas,FSR/QSR,Casual Dining,Modern Mexican

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Mission 6" Heat Pressed Flour Tortillas	10400		2 Each
Ground Beef			8 Oz.
American Cheese Slices			2 Each
Iceburg Lettuce		shredded	1/2 cup
Yellow Onion		shaved	1/4 cup
Tomatoes		diced	1/4 cup
Pickles Chips			1/4 cup
House Burger Sauce		prepared	2 Tbsp.



Instructions

1. Preheat griddle to 350°F
2. Separate ground beef into 2-4 oz. balls and season with salt and pepper.
3. Place each ball of ground beef on flour tortilla and smash, ground beef side down, with a burger press so that the meat extends to the edges of the tortillas. Cook until ground beef gets crispy and caramelized.
4. Flip over taco, tortilla side down, and top each taco with a slice of American cheese. Cook until tortilla is crispy.
5. Top each taco with a 3-finger pinch of shredded lettuce, shaved onion, diced tomato, and diced pickles. Drizzle with house burger sauce and serve.

