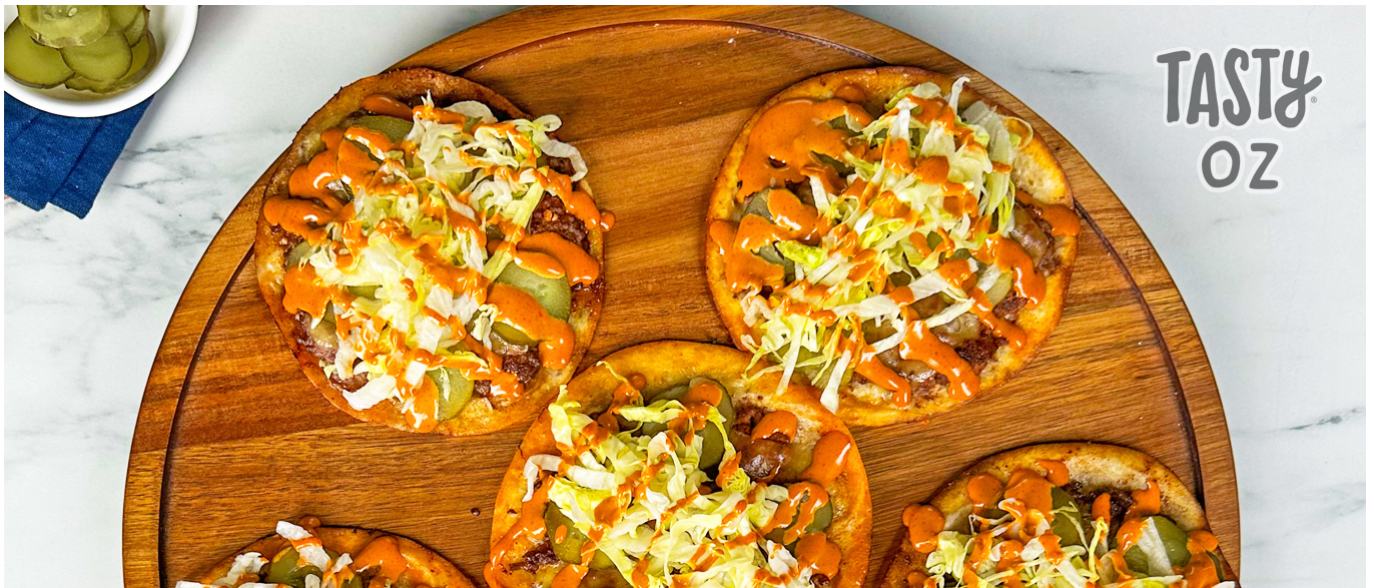




Hamburger smash tacos
RECIPE

Hamburger smash tacos



COOK TIME

15 minutes

PREP TIME

8 mins

SERVES

6 x

Amp up the flavour in your life with these \$10 Hamburger Smash Tacos! Made with MasterFoods Taco Seasoning and Smokey Chipotle Sauce.

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INGREDIENTS

- 400g beef mince, rolled into 6 balls
- 6 small tortillas
- 2 tsp MasterFoods Taco Seasoning
- 6 cheese slices
- 1/4 cup sliced pickles
- 1 cup lettuce, finely shredded
- 3 tbsp MasterFoods Smokey Chipotle No Rules Sauce
- Cooking oil, for frying

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MasterFoods Large Taco Seasoning 143g

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METHOD

1. 1.
Press a mince ball onto each tortilla, flattening it out to the edges. Sprinkle with MasterFoods Taco Seasoning.
2. 2.
Place a medium-sized pan over medium-high heat, and add a drizzle of cooking oil.
3. 3.
Place a tortilla into the pan, mince side down.
4. 4.
Pan-fry for three minutes or until the beef mince dark golden brown and cooked through.
5. 5.
Flip tortilla, and add a slice of cheese. Turn down heat to low, and place a lid onto the pan for 30 seconds to allow the cheese to melt.
6. 6.
Remove tortilla from the pan, and place onto serving plate.
7. 7
Repeat the cooking process with the remaining tortillas.
8. 8
Garnish each hamburger smash taco with the pickles, shredded lettuce and a drizzle of MasterFoods Smoky Chipotle No Rules Sauce.
9. 9
Serve and enjoy.

This recipe was originally developed by TastyOz via BuzzFeed.com.au

Source URL: <https://www.masterfoods.com.au/recipes/hamburger-smash-tacos>