Hamburger smash tacos
RECIPE

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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.

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

METHOD

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

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

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