

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.

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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

RELATED PRODUCTS



MasterFoods Large Taco Seasoning 143g

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MasterFoods Smokey Chipotle No Rules Sauce 250ml

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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

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