

Smash Tacos

The viral burger-taco fusion

PREP 10 MIN • COOK 15 MIN • MAKES 8

INGREDIENTS

Ingredients

- 1.5 lbs ground beef (80/20), rolled into 8 balls
- 8 small flour tortillas (taco size)
- 8 slices American cheese
- Salt and black pepper
- 2 cups shredded iceberg lettuce
- 1/2 white onion, finely diced
- Pickled jalapeños or dill pickles
- Burger sauce: 1/2 cup mayo, 2 tbsp ketchup, 1 tbsp mustard, 2 tbsp minced pickles
- Optional: cilantro and salsa for taco-style

METHOD

1. Make the sauce - Stir together mayo, ketchup, mustard and minced pickles. Set aside.
2. Heat the griddle - Get a griddle or cast-iron pan smoking hot over high heat.
3. Smash - Place a beef ball on the griddle, lay a tortilla on top, and press down hard with a wide spatula for 10 seconds so the beef spreads to the tortilla edge.
4. Sear - Cook about 2 minutes until the beef edges are deep brown and lacy. Season the beef side.
5. Flip and cheese - Flip tortilla-side down, lay cheese on the beef, and cook 1-2 minutes while the tortilla toasts.
6. Dress - Top with sauce, lettuce, onion and pickles (or onion, cilantro and salsa), fold, and eat immediately.

Tip • Press hard for a full 10 seconds - the crust comes from contact, and the tortilla only fuses to raw beef.