



Smashburger Tacos

Servings: 6 Tacos | Prep Time: 5 Min. | Cook Time: 10 Min.

Serving Suggestions: Top with your choice of lettuce, tomato, onion, salsa, and sour cream

Ingredients:

- 1 pound ground beef, 80/20 fat percentage
- ¼ cup Mexican spice
- Salt and pepper to taste
- 6 (six-inch) flour tortillas
- 6 slices extra sharp cheddar or pepper jack cheese
- Shredded lettuce, chopped onion, salsa, and sour cream for topping



Instructions:

- Preheat your grill to 350° or your stove top to the medium-high setting. If you're using the stove top to cook, use a cast iron skillet.
- Mix ground beef, Mexican spice, salt, and pepper in a bowl.
- Divide meat mixture into 6 even balls.
- Butter each tortilla with about 1 tsp. of butter and place on the grill.
- On top of each tortilla add a ball of the meat mixture and press round and flat with your fingers.
- Allow each tortilla to grill for about 2 minutes or until golden brown.
- Using a spatula gently flip each tortilla with the meat mixture over and allow to cook for an additional 2-3 minutes. The hamburger cooks much faster than you think.
- Flip the tortilla back to the tortilla side, remove from the grill then fold in half. Add your toppings and enjoy!

