

SMASH BURGER TACOS

YIELDS: 6 SERVING(S) PREP TIME: 10 MINS TOTAL TIME: 40 MINS CAL/SERV: 656

INGREDIENTS:

BURGER SAUCE

- 1/4 CUP MAYONNAISE
- 2 TBSP. KETCHUP
- 1 TBSP. SWEET PICKLE RELISH
- 1 TBSP. YELLOW MUSTARD
- 1 TSP. HOT SAUCE

DIRECTIONS BURGER SAUCE:

STEP 1: IN A SMALL BOWL, MIX MAYONNAISE, KETCHUP, RELISH, MUSTARD, AND HOT SAUCE UNTIL COMBINED.

STEP 2: MAKE AHEAD: SAUCE CAN BE MADE 3 DAYS AHEAD. COVER BOWL AND REFRIGERATE.

SMASH BURGER TACOS

- 1 LB. GROUND BEEF
- 6 (5") FLOUR TORTILLAS
- 2 TSP. STORE-BOUGHT OR HOMEMADE BURGER SEASONING
- KOSHER SALT
- 6 TBSP. NEUTRAL OIL, DIVIDED
- 6 SLICES AMERICAN CHEESE, DIVIDED
- 18 THIN BREAD-AND-BUTTER PICKLE SLICES
- 1 CUP SHREDDED ICEBERG LETTUCE
- 3 TBSP. CHOPPED YELLOW ONION

WHITE SESAME SEEDS, FOR SERVING

STEP 1: DIVIDE BEEF INTO 6 PORTIONS ABOUT 2 1/2 OUNCES EACH. TOP EACH TORTILLA WITH A PORTION OF BEEF. USING A FORK, ATTEN BEEF ON TOP OF TORTILLA INTO AN EVEN LAYER, LEAVING A 1/2" BORDER. SPRINKLE WITH 1/2 TEASPOON BURGER SEASONING; SEASON WITH A PINCH OF SALT. STEP 2: IN A LARGE SKILLET OVER MEDIUM-HIGH HEAT, HEAT 2 TABLESPOONS OIL AND SWIRL PAN TO COAT. ARRANGE 2 TACOS BEEF SIDE DOWN AND PRESS INTO SKILLET TO ATTEN WITH A STURDY SPATULA OR BURGER PRESS. COOK, UNDISTURBED, UNTIL BEEF IS BROWNEED AND COOKED THROUGH, 2 TO 3 MINUTES. FLIP TACOS, TOP EACH WITH A SLICE OF CHEESE, AND COOK UNTIL CHEESE IS SLIGHTLY MELTY, ABOUT 1 MINUTE MORE. TRANSFER TO A BAKING SHEET. REPEAT WITH REMAINING 4 BURGER TACOS. STEP 3: TOP EACH TACO WITH BURGER SAUCE, PICKLES, LETTUCE, ONION, AND SESAME SEEDS.

