Taco Night Just Got Better!

Bubbie's Space

Good Food ♥ Happy Heart ♥ Brighter Days

Smash Burger Tacos

All the flavor of a burger... in a taco!



Ingredients ♡

- 1 lb ground beef (80/20)
- 6 small flour tortillas (soft taco size)
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp smoked paprika
- 1 tsp salt
- 1/2 tsp black pepper
- 6 slices American or cheddar cheese
- Shredded lettuce
- Diced tomatoes
- Sliced pickles (or chopped)
- Burger sauce (recipe below)



Instructions ♡



1. **Season the Beef**
In a bowl, mix ground beef with garlic powder, onion powder, paprika, salt and pepper. Divide into 6 thin balls (about 2–3 oz each).



2. **Press the Beef**
Place a tortilla on a hot skillet or griddle (medium-high heat). Place a beef ball on top and press it thin to the edges of the tortilla.



3. **Cook Beef-Side Down**
Cook for 2–3 minutes until the beef is browned and crispy around the edges.



4. **Flip and Add Cheese**
Carefully flip the taco, then add a slice of cheese. Cook for another 1–2 minutes until the cheese melts and the tortilla is golden.



5. **Add Toppings & Serve**
Top with shredded lettuce, diced tomatoes, pickles and burger sauce. Serve warm and enjoy!

Burger Sauce



1/2 cup mayonnaise
2 tbsp ketchup
1 tbsp yellow mustard
1 tbsp pickle relish
1/2 tsp garlic powder
1/2 tsp onion powder
1/2 tsp smoked paprika
Mix until smooth. Adjust to taste.

Tips ♡

- ✓ Use 80/20 ground beef for the best flavor.
- ✓ Press the beef thin for crispy edges.
- ✓ Try different cheeses (American, cheddar or pepper jack).
- ✓ Add extras like caramelized onions, jalapeños or bacon.
- ✓ Serve with fries or a side salad for a complete meal!

Visit my website to download this recipe.
www.BubbiesSpace.com

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