

SMASHED-IN-A-FLASH TACO CRUNCHBURGERS

with Guacamole & Tortilla Chips



HELLO FRESH

PERFECT FORM

When forming the beef into balls in Step 2, try not to overwork the meat. Using a light touch when mixing and shaping will make for juicy burgers.



1 PREP

- Wash and dry produce.
- Thinly slice tomato into rounds. Halve buns.



2 FORM BURGERS

- In a medium bowl, combine **beef*** and **Fajita Spice Blend**.
- Form **beef mixture** into two equal-size balls (four balls for 4 servings); season all over with salt and pepper.

BUST OUT

- Medium bowl
 Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)

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*Ground Beef is fully cooked when internal temperature reaches 160°.



3 COOK BURGERS

- Heat a drizzle of oil in a large, preferably nonstick, pan over medium-high heat. Add beef and flatten each ball with a spatula to create very thin patties. (TIP: Do so carefully; oil may splatter a bit.) Cook to desired doneness, 3-4 minutes per side. (Don't worry if the patties aren't perfectly round those irregular edges will turn crispy.)
- In the last 1-2 minutes of cooking, top **patties** with **Mexican cheese blend** and cover pan to melt cheese.



4 FINISH & SERVE

- While patties cook, toast **buns** until golden brown.
- Spread top buns with guacamole and hot sauce to taste.
 Place patties, tomato, and a few tortilla chips on bottom buns. Close buns.
- Divide **burgers** between plates. Serve with remaining tortilla chips on the side.