



SMASHED CHEESEBURGER TACOS

with Cheddar, Dill Pickle & Special Sauce

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Tomato



1 | 2
Sliced Dill
Pickle



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



1 | 2
Ketchup



10 oz | 20 oz
Ground Beef**



1 TBSP | 2 TBSP
Fry Seasoning



6 | 12
Flour Tortillas
Contains: Soy, Wheat



½ Cup | 1 Cup
Cheddar Cheese
Contains: Milk



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THERE TOO. SCAN HERE TO GET HELP!



**In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.

HELLO

SMASHED BURGERS

This beef-flattening, tortilla-griddling technique is your ticket to tasty smashed cheeseburger tacos.



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 910



CONDIMENT CHAMPION

Special sauce is a smooth, savory-tangy-sweet combination of mayonnaise and ketchup that's the perfect condiment for all things burger related.

BUST OUT

- Small bowl
- Large pan
- Medium bowl
- Baking sheet
- Plastic wrap
- Aluminum foil
- Kosher salt
- Black pepper

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1 PREP

- Wash and dry produce.
- Halve **tomato**; slice into ¼-inch-thick half-moons. Roughly chop **pickle**.



2 MIX SPECIAL SAUCE

- In a small bowl, combine **mayonnaise** and **ketchup**. Taste and season with **salt** and **pepper** if desired. Refrigerate until ready to serve.



3 MIX BEEF

- In a medium bowl, combine **beef***, **Fry Seasoning**, a **big pinch of salt**, and **pepper** until thoroughly combined.
- Form **beef mixture** into 6 2-inch meatballs (12 meatballs for 4 servings).



4 ASSEMBLE TACOS

- Place **tortillas** on a clean work surface. Place **meatballs** in the centers of tortillas.
- Working one at a time, cover each meatball with a piece of plastic wrap and flatten out with the palm of your hand until meat almost reaches edges of tortilla.



5 COOK TACOS

- Heat a large dry, preferably nonstick, pan over medium heat. Working in batches, carefully add **burger tortillas**, meat sides down, to pan (**we were able to fit two tortillas per batch**). Cook until beef is almost cooked through, 2-3 minutes.
- Flip tortillas; top each with a small handful of **cheddar**. Cook until tortillas are toasted, cheese starts to melt, and beef is cooked through, 30-60 seconds more.
- Turn off heat; transfer to a baking sheet and cover with foil to keep warm. Wipe out pan and repeat to cook remaining burger tortillas. **TIP: If pan gets too hot in the last couple batches, lower the heat.**



6 SERVE

- Divide **burger tortillas** between plates. Top with **tomato slices** and as much **chopped pickle** and **special sauce** as you like. Fold into **tacos** and serve.

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