

Recipe: Smashburger Mexican Pizza

Yield: Serves 8-10

Total Time: 45 minutes

Ingredients:	QTY
Ground Beef	
Legacy Maker 80/20 Ground Beef	1 lb
Lawry's season Salt	1 tsp
Garlic Powder	0.5 tsp
Onion Powder	0.5 tsp
Cumin	1 tsp
Chili Powder	1 tsp
Pepper	0.5 tsp
Chipotle Taco Sauce	
Tomato Purree (8oz can)	1 can
Chipotle pepper (canned en adobo)	1 pepper
Garlic (crushed)	1 clove
White vinegar	1 Tbsp
Salt	1 tsp
Pepper	1/2 tsp
Juiced Lime	1 ea
Sugar	1/2 tsp
Assembly and Garnish	
Flour Tortillas (6")	6 to 8 ea
Vegetable Oil	4 Tbsp
Cheddar Cheese	1 lb
Shredded Lettuce	1 cup
Diced Tomatoes	1 cup
Sour Cream	1 cup



Notes:

- For a gluten free option, you can use corn tortillas

- If you like your salsa milder, replace the Chipotle pepper with a couple dashes of your favorite hot sauce

- If you mix your sour cream with a bit of milk, and pour it into a squirt bottle, you can drizzle on different designs or decorate your plates

Instructions:

- 1 In a large bowl, combine your beef with your taco seasonings and set aside
- 2 In a blender or the cup of an immersion blender, combine your Taco Sauce ingredients
- 3 Blend until smooth and set aside
- 4 Divide your beef into 6 - 8 even balls. Spread the seasoned beef evenly over one side of each flour tortilla. (Using wax paper helps spread the beef)
- 5 Pre-heat a griddle, skillet, or cast iron pan.
- 6 When your pan is hot, place your tortillas beef side down in the pan and press firmly with a sturdy spatula or burger press.
- 7 Sear your ground beef till it forms a nice crust, and then flip to the tortilla side.
- 8 Cook your tortilla until it is crispy and golden brown. (Add vegetable oil to the pan as needed to get a good crispy fry on your tortilla)
- 9 Remove from the pan, and top with your cheese, taco sauce, and garnishes
- 10 Cut like a pizza and serve

Utensils:

Cutting Board
 Knife
 Cast Iron Pan or griddle
 Heavy Duty Spatula
 Blender or Immersion Blender
 Bowls