

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