

Dusted Big Mac Tacos

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6 servings



5 mins

INGREDIENTS

- 6 Soft Shell Tortillas
- ½ lb Ground Beef
- Dusted Seasoning
- Shredded Iceberg Lettuce
- Dill Pickle Spears, Diced
- Roma Tomatoes Diced
- Thin Cheddar Cheese Slices
- Burger Sauce (Ketchup, Mustard, and Mayo mixed together)

DIRECTIONS

1. Chop lettuce, tomatoes, and pickles, set aside
2. Mix together mayo, ketchup, and mustard for your burger sauce and set aside
3. Spread 2 tbsp of ground beef on each tortilla and spread it very thin
4. Dust generously with Dusted Seasoning and drizzle with EVOO
5. Lay beef side down on a hot flattop griddle or skillet and cook for 2 minutes
6. Flip and place two pieces of thinly sliced cheddar cheese on each tortilla
7. Allow tortilla to cook on the outside and cheese to melt for 1-2 more minutes
8. Take off and drizzle each “taco burger” with burger sauce, shredded lettuce, pickles, and chopped tomatoes
9. Serve piping hot