

CAFE THOMPSON RECIPE

SMASH BURGER TACOS BAR

A crispy, smash burger-style beef patty is cooked on a toasted flour tortilla before being topped with cheese and all the burger fixings and toppings. The core of the recipe lies in a unique cooking technique that fuses a crispy beef patty with a tortilla. Simple and full of flavors.

SERVES 6



INGREDIENTS

- 3 pounds ground beef
- 1/2 teaspoon salt and pepper
- 1/4 cup cilantro, chopped
- 1/2 cup onion, diced
- 4 garlic cloves, minced
- 1/2 teaspoon paprika
- 18 small flour tortillas,
3 per serving

DIRECTIONS

Season the meat with the ingredients. Divide the ground beef into 18 even portions. For each taco, place a portion of the meat onto a tortilla and press it into a thin, even layer that covers the surface.

Preheat a skillet over medium-high heat. Place the tortillas into the hot pan, meat-side down and press firmly with a burger press or spatula. Cook for 3 to 5 minutes on each side or until the beef is cooked and crispy.

Side dishes

Taco Shells
Pico de Gallo
Shredded Lettuce
Fried Egg
Guacamole
Pickled Jalapenos
Bacon Bits
Pepper Jack Cheese
Sauteed Mushrooms
Red Onions
Grilled Peppers
Sour Cream
Fried Sweet Plantain

