

Cheeseburger tacos are a quick and easy mid week meal that can be made in under 30 minutes. I tend to serve mine in batches straight out of the hot pan. These can be made with flour based tacos or corn tacos to make them gluten free. Like any burger its best to use a mince with a high fat content, for these I used a 3 star mince with 17% fat.

You can add all of your favourite burger trimmings but sometimes simplest is best: cheese, pickles and burger sauce is all that is needed.

This recipe makes approximately 10 tacos cheeseburgers.

ingredients

500g mince with high fat content

10 tacos (approx. 12.5cm diameter)

salt & pepper

cheese slices

pickles

shredded iceberg lettuce

burger sauce

1 Tablespoon mayonnaise

1 Tablespoon tomato sauce

1 Tablespoon American mustard

directions

1. Divide the mince into equal amounts and press them into the tacos until a flat thin layer covers the whole taco. Season with salt and pepper.
2. Pre-heat a pan large enough to cook two tacos at one time.
3. While on medium heat add tacos in batches meat size down and cook for one minute before flipping over. The mince will reduce in size but will be browned.
4. Add a slice of cheese to each taco and pop the lid on to allow the cheese to melt (1-2 minutes). Keep an eye on these as you do not want the bottom of the taco too crispy that it can not be folded to eat.
5. Garnish with your choice of toppings and sauces.

** To make burger sauce mix together equal amounts of mayonnaise (kewpie is our preferred brand), tomato sauce and American mustard.

Watch us make cheeseburger tacos on youtube or below.