BIG MAC TACOS

Ingredients
Big Mac Tacos
(Yields 5 tacos)

Special Sauce:
1/4 Cup – Mayonnaise
1 Tbsp – Pickles, finely chopped
½ Tbsp – Onions, finely chopped
1 Tbsp – Ketchup
1 tsp – Mustard
1 tsp – Pickle Brine
¼ tsp – Paprika
1/8 tsp – Salt
1/8 tsp – Garlic Powder
1/8 tsp – Onion Powder

1 lb – Ground Beef, lean
5 – 6” Flour Tortillas

Toppings:
Shredded Iceberg lettuce
Pickles, sliced
American sliced cheese
Onion, small diced
Sesame Seeds
To Taste – Salt and Pepper

How to make:

Special Sauce:

1- Combine all ingredients together in a small bowl and set aside.

To Assemble:

1- Divide 1lb of ground beef into 5 equal portions (about 90 g each). Spread each portion over one side of each tortilla, within about 1cm from the edge, covering most of the tortilla. Liberally salt and pepper the meat.
2- Heat a large nonstick pan or cast-iron skillet over high heat. Once hot, place the covered tortillas meat side down on a hot pan. Once about 90% cooked, flip the tortilla over to toast the bottom of the
tortilla and finish cooking the pattie.
3- Remove taco from pan and top with 1 slice of cheese, special sauce, lettuce, onions and pickles then sprinkle with sesame seeds.
4- Fold in half and eat like a taco!