



Buffalo Chicken Smash Taco

Yield: 8 servings

8 small corn or flour tortillas
1 pound ground chicken
3 tablespoons buffalo wing sauce, plus more for topping
1 teaspoon garlic powder
1/2 teaspoon onion powder
1/2 teaspoon smoked paprika
1/2 teaspoon kosher salt
1/4 teaspoon black pepper
Olive oil for cooking

For Topping:

3 cups shredded lettuce
1/2 cup grated carrots
1/2 cup ranch

Form the Patties: In a large bowl, add the ground chicken, buffalo wing sauce, and seasonings. Mix well and roll into 8 equal portions.

Smash the Tacos: Heat a large non-stick skillet or griddle over medium-high heat. Add a small amount of cooking oil. Place the ground chicken onto a tortilla. Put the chicken side down onto the hot griddle. Immediately use a spatula or a burger press to firmly smash the chicken onto the tortilla, creating a thin, even layer. Cook for 3-4 minutes, or until the chicken is browned and crispy. Flip and cook for an additional 2 minutes.

To Serve: Drizzle additional buffalo sauce over the taco, then top with shredded lettuce, carrot, and ranch.



Sawsome Smash Burger Taco

Yield: 8 servings

1 pound ground beef
8 small flour tortillas

Sawsome Sauce:

1/2 cup mayonnaise
2 tablespoons ketchup
1 tablespoon yellow mustard
1 tablespoon sweet pickle relish
1 tablespoon finely diced onion
1 teaspoon white vinegar
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/4 teaspoon smoked paprika
Salt and black pepper to taste

For Topping:

8 slices of American cheese
1 cup shredded iceberg lettuce
1/2 cup finely diced white onion

For the Sauce: In a small bowl, whisk together mayonnaise, ketchup, yellow mustard, finely chopped onion, sweet pickle relish, vinegar, onion powder, garlic powder, smoked paprika, salt, and pepper. Mix well and set aside.

Form the Patties: Season ground beef with salt and pepper. Mix together and divide into 8 equal portions (about 2 ounces each). Roll each portion into a loose ball.

Smash the Tacos: Heat a large non-stick skillet or griddle over medium-high heat. Add a small amount of cooking oil. Place a beef ball onto a tortilla. Place the beef side down onto the hot griddle. Immediately use a spatula or a burger press to firmly smash the beef onto the tortilla, creating a thin, even layer. Cook for 2-3 minutes, or until the beef is browned and crispy. Flip, top with cheese, and cook for an additional 1-2 minutes.

To Serve: Top each taco with shredded iceberg lettuce, diced white onion, and a generous drizzle of the sawsome sauce.