



Big Mac Tacos

Cooking Time: 20 minutes

Makes: 10 small tacos

INGREDIENTS:

Big mac sauce:

- 1/2 onion, finely diced
- 1 pickle, finely diced
- 1/2 cup kewpi mayonnaise
- 1/4 cup tomato sauce
- 1 tbsp American mustard
- 1 tbsp vinegar or pickle juices
- salt to taste

Tacos:

- 500g lean/ no fat minced meat (too much fat in meat won't allow it to stick to tortilla)
- 10 mini tortilla wraps
- Lettuce
- Finely diced onion
- Sliced pickles
- Salt and pepper
- Burger cheese slices

METHOD:

1. For the sauce - In a bowl, add finely chopped onion, pickles, mayonnaise, tomato sauce, mustard and vinegar- mix well. Add salt, taste and adjust flavour to your liking (this was the exact recipe I put together)
2. Take a handful of meat, place onto tortilla and press down, spreading it evenly over the tortilla. Season with salt and pepper
3. Place meat side down onto grill/ hot plate/ saucepan (I sprayed some oil onto my saucepan first). Press tortilla down and leave for about 2 mins or until meat is fully cooked. Flip over, add cheese slices and remove from the heat once cheese melts (careful not to burn the tortilla, cheese will continue melting after you remove tortilla off the heat)
4. To your taco, add the lettuce, onions, pickles and Big Mac sauce. Serve hot and enjoy.