

TEX-MEX BURGER TOSTADA



Prep Time: 15 minutes

Cook Time: 10 minutes

Total Time: 25 minutes

Makes: 1

INGREDIENTS

- 1 can (12 oz) Sprite®
- 3 Charras® Tostadas Original
- 4 oz extra-lean ground beef
- 1 tsp Worcestershire sauce
- 1 tsp taco seasoning
- 2 tsp canola oil
- 1/4 cup shredded Cheddar cheese
- 1/2 cup shredded lettuce
- 2 tbsp diced red onion
- 2 tbsp chipotle mayonnaise

INSTRUCTIONS

1. In small bowl, season beef with Worcestershire sauce and taco seasoning. Divide mixture in half and roll each into a ball.
2. Heat large cast-iron pan or skillet over medium-high heat. Drizzle with oil. Transfer burger balls to skillet and, using heatproof spatula, smash each into a 1/8-inch-thick patty about 4 inches wide.
3. Cook for 5 to 6 minutes, flipping halfway through, until cooked through, no longer pink inside and instant-read thermometer registers 160°F when inserted into center of burger. Sprinkle patties with cheese and cook for 1 minute or until cheese starts to melt.
4. Top 1 tostada with 1 smash burger, half the lettuce, half the onion and half the chipotle mayonnaise. Repeat layers once. Cap with remaining tostada. Pair burger tostada with Sprite® and a side salad or fries, if desired.

Tip: Serve as desired with your favorite toppings and condiments.