

Big Mac Tacos

Ingredients

Mission Soft & Fluffy Snack Wraps 12 Original Pack

Spudshed/The Mad Butcher Beef Mince

G-Fresh Sea Salt & Pepper, (to season)

Pendleton Olive Estate 100% Australian Extra Virgin Olive Oil

Kitchen 2 Kitchen American Red Cheddar

CaterChef Burger Sauce OR Kuhne Made For Meat Chipotle Burger Sauce

Bella Terra Sweet & Sour Pickled Gherkins, (sliced)

Iceberg Lettuce, (chopped)

Brown Onion, (diced)

Method

Step 1

Press an even, thin layer of beef mince onto a wrap.

Season lightly with sea salt & pepper.

Step 2

Heat some oil in a pan on medium-high heat and place the wrap mince side down onto the pan. Fry for a few minutes until meat has browned & cooked through.

Step 3

Flip the wrap over so that the mince side is facing upwards.

Step 4

Place a slice (or two) of the red cheddar on top of the browned beef mince. Place a lid onto the pan for a few minutes until the cheddar has melted to your liking. Remove & place onto a serving board or plate.

Step 5

Top with your burger sauce of choice, pickles, lettuce, and onion.

Enjoy!



Pic for illustration purposes only. Recipe may vary in appearance to pic.