



Rebel Smash Burger Tacos with Irish Beef

The Rebel Smash Burger Taco – a bold, rebellious twist on a classic, made with succulent Irish beef, Ballymaloe relish, and flavours straight from Co. Cork, the Rebel County.

Nutritional Info

Calories: 746 kcal
Carbohydrates: 59 g
Protein: 53 g
Fat: 32 g

Ingredients

- Irish Beef Mince
- Shallot
- Garlic Clove
- Little Gem Lettuce
- Cherry Tomato
- Taco wrap
- Mayonnaise
- Ballymaloe Relish

Your Pantry

- Olive Oil
- Salt & Pepper

Allergens

[Wheat \(Tortilla\)](#)
[Egg \(Mayonnaise\)](#)
[Mustard \(Mayonnaise, Relish\)](#)

Your ingredients were carefully packed on a premises that stores and portions other allergens. Such as cereals containing gluten, seeds, nuts, soy products, dairy etc. Every effort is made to avoid cross contamination but please be aware of this if cooking for somebody with a severe allergy.



METHOD

Read the entire recipe from start to finish. Trust us! You'll be more familiar with the steps and cooking the dish will be a stroll in the park. Before you begin give the vegetables a quick rinse.



1) Prepare the vegetables

Peel and finely chop the shallot, then set aside half for the meat and keep the other half for garnish. Peel and crush the garlic. Finely shred the lettuce. Chop the cherry tomatoes into quarters.

2) Make the sauce

Mix the mayonnaise and Ballymaloe relish together.

3) Prepare the meat

Add the meat to a bowl with the other half of the shallot, the garlic, and a good pinch of salt and pepper. Mix well.

4) Prepare the tacos

Divide the meat evenly across the number of tacos. Use your fingers or a fork to smash down the mince into an even layer across the tortilla, making sure you go right to the edges.

5) Cook the tacos

Heat a large frying pan on a medium-high heat. Drizzle a little olive oil and place the taco, beef side down, into the pan. Cook for about 2 minutes or until nicely browned. Turn and cook for another 20-30 seconds to crisp up the tortilla, then flip again and cook for a final minute to remove any moisture.

5) Serve the dish

Lay the tacos on a plate. Top with the sauce, shredded lettuce, tomatoes, and remaining shallot. Enjoy!



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