Crispy Honey Shredded Beef Tacos

All the flavour, none of the bun—just better ingredients!

Take everything you love about a classic In-N-Out burger—melty cheese, seasoned beef, caramelized onions, and that signature sauce—and ditch the bun. This Animal Style–inspired salad hits every note, with a fresh crunch from lettuce and pickles and unbeatable flavour from Nutrafarms' grass-fed, free-range ground beef.

 Ingredients:

<p “=”” dir=” ltr” style=””strongSalad Base:/strong/p/divdiv style=””ulli ltr””=”” style=””strongLettuce (shredded or thinly sliced)br/strong/lili ltr””=”” style=””strongPickles (sliced)br/strong/lili ltr””=”” style=””strong1 large onion (diced)br/strong/lili ltr””=”” style=””strongSlices of cheese (your choice)br/strong/li/ul/divdiv style=””p “=”” dir=” ltr” style=””>**Sauce:**

<li “=”” dir=” ltr” style=””strong½ cup mayonnaisebr/strong/lili “=”” dir=” ltr” style=””>

¼ cup ketchup

<li “=”” dir=” ltr” style=””strong2 tsp relishbr/strong/lili “=”” dir=” ltr” style=””>

Pinch of sugar<p “=”” dir=” ltr” style=””strongBeef + Seasoning:/strong/p/divdiv style=””ulli “=”” dir=” ltr” style=””>**1 pack Nutrafarms grass-fed ground beef** <li “=”” dir=” ltr” style=””strongSalt & pepper to tastebr/strong/lili “=”” dir=” ltr” style=””>**1 tbsp garlic powder** <li “=”” dir=” ltr” style=””strong1 tbsp onion powderbr/strong/lili “=”” dir=” ltr” style=””>**Dash of Worcestershire sauce** <li “=”” dir=” ltr” style=””strong½ cup broth (beef or

chicken)br/strong/lili “=”” dir=” ltr” style=””>**Squeeze of mustard**

Instructions:

1. Prep Your Toppings:

In a pan over medium heat, cook the diced onions until golden and caramelized. Remove from the pan once soft and fragrant.

3. Mix the Sauce:

<p “=”” dir=”ltr”In a small bowl, stir together mayo, ketchup, relish, and a pinch of sugar. Chill in the fridge while you cook the beef./p/divdivh2strongstrongstrongstrongstrongstrongstrongstrongstrongstrongstrongstrong4. Cook the Beef:/strong/strong/strong/strong/strong/strong/strong/strong/strong/strong/strong/strong/h2/divdivp “=”” dir=”ltr”>In the same pan used for the onions, add your Nutrafarms ground beef. Once it starts to brown, add salt, pepper, garlic powder, onion powder, Worcestershire sauce, broth, and mustard. Cook for 7–10 minutes until the beef is fully browned and seasoned to perfection.

5. Melt the Cheese:

With the heat still on, layer slices of cheese over the beef and let it melt right in the pan.

6. Assemble Your Salad:

In a large bowl, layer lettuce, caramelized onions, cheesy beef, and pickles. Drizzle generously with the sauce.

7. Serve & Enjoy:

Dig in with a fork—and don’t be surprised if this becomes your new favourite burger bowl!

□ Why Choose Nutrafarms Grass-Fed Ground Beef?

Nutrafarms’ ground beef is sourced from Ontario-raised, grass-fed cattle with no added hormones or antibiotics. The result? Juicier, healthier, better-tasting beef that elevates any

dish—especially one as iconic as this.

Check out our full selection of grass-fed beef products here.

Final Thoughts

This Animal Style–inspired salad is perfect for weeknight dinners, BBQs, or low-carb lunches that don't sacrifice flavour. It's indulgent, nostalgic, and 100% satisfying—especially when you use top-quality ingredients.