

BIRRIA POT ROAST TACOS

These Birria Tacos are made with tender slow-cooked beef pot roast. The star of this dish is the shredded beef, braised to falling-apart perfection in a rich consommé infused with aromatic spices and bold chilies.




Ingredients:

- Pot Roast
- 1 Tbsp. Apple Cider Vinegar
- 1 tsp. Cumin
- 1 tsp. Oregano
- 1 tsp. Ginger
- ½ tsp. Cinnamon
- ½ tsp Cloves
- 4 Dry Ancho Chile4 Guajillo Chilies
- 1 Diced Onion
- 2 tsp. Garlic
- 4 Roma Tomatoes
- 2 Cups Beef Stock
- Corn Tortillas

Instructions:

1. Cut & seed the peppers heat in a saucepan. Add onions, garlic, and tomatoes. Cook for 5 minutes.
2. Add the spices to the pan, and then the beef broth. Simmer and cover on low heat 20 minutes.
3. Add everything to a blender and mix until smooth.
4. Pour mixture over pot roast and simmer. Reserving half the liquid.
5. Dip each corn tortilla in the consommé and then heat in a pan on each side.
6. Stuff with the meat and cheese and bake for 10 minutes at 350°.
7. Serve with remaining sauce on the side as a dipping sauce.

Product	Description	Code #	Pack Size
 Beef Pot Roast with Gravy	Select cuts of beef, perfectly seasoned and smothered in brown gravy.	0455092	4/5 lb.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian