

Jen's Easy Birria Tacos



Recipe by Jen

Penney Farms Princess

INGREDIENTS

corn tortillas
vegetable or canola oil, for frying
Monterey Jack cheese
cheap cut of beef (i.e. stew meat)
1 tsp garlic powder
1 tsp cumin
1 tsp chili powder

1 tsp oregano
1 tbsp tomato bullion
chipotle peppers in adobo sauce
1 cup of water
1 onion, diced
cilantro, lightly chopped

INSTRUCTIONS

Brown the beef in your instant pot or slow cooker in batches.

Add the garlic powder, cumin, chili powder, oregano, 1-3 chipotle peppers (depending on your spice tolerance) in adobo sauce, and 1 cup of water. Stir everything until combined.

Cook on manual pressure for 45 mins and let natural pressure release for 10 mins.

Using 2 forks, shred the beef.

Dip a corn tortilla in the stew, and place on a board to build your taco.

Add shredded beef and cheese to one half of the tortilla, then close.

Bring a pan to medium heat and add a little oil so the tacos don't stick. Fry the tacos for about a minute on each side until they're crispy and the cheese is melted. Then place on a serving platter. Top with diced onion and cilantro.

Add the rest of the diced onion and cilantro to the stew consommé. Stir to combine.

Serve the tacos with a side of the consommé. Enjoy!