



Shredded Beef Tacos with Dip



3-5 lb. chuck roast

1 T olive oil

1 c beef broth

7 oz. can chipotle sauce

½ white onion, chopped

1 T garlic powder

1 T onion powder

1 t cumin

1 T chili powder

12 corn tortillas

Cheddar cheese

Chihuahua or cotija cheese

Pico de gallo

Limes

Salt and pepper roast on all sides. Heat oil in cast iron pan over medium heat. Sear roast on all sides. Place roast in slow cooker. Cover with beef broth, sauce, onion, garlic powder, onion powder, cumin, and chili powder. Cover and cook on low 6-8 hours or on high 5-6 hours. Remove meat and shred, reserving broth. Dip tortilla in broth and heat in skillet over medium heat 1-2 minutes. Top with shredded cheddar cheese and flip. Cook until crisp. Top with shredded beef, chihuahua or cotija cheese, pico, and lime juice. Serve with small bowl of broth for dipping. Refrigerate leftovers.