



Slow-Cooker Beef Tinga Tacos



Ingredients:

- ½ white onion, thinly sliced
- 2 lbs. beef chuck roast, cut into chunks
- 2 tsp chili powder
- 1 tsp ground cumin
- 1 tsp Kosher salt
- 1 tsp freshly ground pepper
- 1 10.75-ounce can tomato puree (about 1 ¼ cups)
- 2 to 3 chipotle chiles in adobo, chopped, plus 1 TBLS sauce from the can
- 2 cloves garlic, minced
- 1 TBLS tomato paste
- Warmed corn tortillas

Method:

1. Scatter the onion in the bottom of a 6 to 8-quart slow cooker.
2. Toss the beef with the chili powder, cumin, 1 tsp salt and a few grinds of pepper, and place on top of the onion.
3. In a bowl, thoroughly combine the tomato puree, chipotles and adobo sauce, garlic and tomato paste.
4. Pour the liquid over and around the beef, cover and cook on low until the beef is tender, 8 hours.
5. Uncover the slow cooker and skim off any excess fat. Remove the beef to a plate and break apart into small chunks (not thin shreds), discarding any large pieces of fat.
6. Return to the slow cooker and season with salt and pepper. Divide the beef among tortillas and serve with pickled jalapeños, sliced avocado, sliced radishes, fresh cilantro, diced white onion, crumbled queso fresco and lime wedges