

Taco Tuesdays are never going to be the same again after this my friends! Simply start the Slow Cooker in the morning, and have it ready for dinner! Couldn't be more simple. Much Love Y'all!!

Ingredients

4-5 lbs Beef Roast (you could use anything from a Chuck to Rump cut)

2 Bay Leaf

2 tsp Dried Oregano

2 tsp Cumin

2 tsp Chipotle Chili Powder

2 tsp Sea Salt

2 tsp Smoked Paprika

1 Whole Guajillo Pepper (can be subbed for a couple Chilis in Adobo but i love the smokiness from the Guajillo. You could just omit this all together as well...)

3 Onions - Rough Chop

5 Garlic Cloves - Smashed

1 cup Good Quality Beef Broth

1 cup Passata (Strained Tomato - Could sub in Diced Tomato if you like)

1 Lime - Juiced

Garnish - Limes, Cilantro, Pico de Gallo, Avocado, Etc...

Let's Begin!

1. Mix together all the spices. Take Spice mix and coat the Roast in it. Rub it into the meat as you put it on. Use it all. Its all going to become part of the sauce.
2. In your Crockpot, add the Onions, Garlic, Optional Pepper, Broth, Tomatoes and Lime juice. Place the Roast on top of the other ingredients and close lid. Cook on low for 8 hours, or high for 4. I would suggest the lower. I find the meat shreds better this way.
3. After the cooking time, remove the Beef and shred in a separate bowl. Remove the Braising Liquid from the Crockpot and place into either a blender or a pot so you can use an immersion blender. Blitz the cooking liquid until smooth and silky! Place into a pot on a high heat and bring to a boil and reduce to 3/4 to 1/2. Pour back over the Shredded Beef.
4. Dress the Tortillas as you wish and Enjoy my friends.... Seriously, so easy!!