

SLOW COOKER MEXICAN SHREDDED BEEF

INGREDIENTS:

- 3 pound chuck roast
- 2 tbsp avocado oil
- ½ cup salsa verde
- ½ cup beef broth
- ½ yellow diced onion
- 3 chipotle peppers in adobo sauce, minced
- 2 cloves minced garlic
- 2 tbsp cumin
- 2 tbsp salt
- 2 tbsp black pepper
- 2 tbsp fresh cilantro chopped
- Juice of one lime



INSTRUCTIONS:

1. Add oil in a large skillet, put the beef (when oil hot), and sear on high heat on all sides.
2. When the beef is searing, add the salsa verde, beef broth, onion, chipotle peppers, garlic, cumin, salt, pepper to the slow cooker, and stir to combine.
3. Put the beef from the skillet in a slow cooker. Place some of the salsa verde mixtures on the top of the meat.
4. Then cover and cook for 5 hours on high and 8 hours on slow. Cook until the beef easily shreds by the fork.
5. Now shred the beef with forks and sprinkle the lime juice or cilantro. And serve hot.