

# Shredded Beef Tacos

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*Savory beef is slow cooked with a medley of spices and shredded before being topped with fresh vegetables, sharp cheddar, and spicy green chili. The result is an easy and simple taco recipe that will be an instant hit with everyone at the dinner table! Serve with a light Mexican beer for a great party dish.*

## Ingredients:

- 1 lb lean beef chuck, trimmed and cut into 1-inch pieces
- 2 Tbsp olive oil
- 2 c. beef broth or water
- 1 tablespoon chili powder
- 1/4 teaspoon garlic powder
- 1/4 teaspoon onion powder
- 1/4 teaspoon crushed red pepper flakes
- 1/4 teaspoon dried oregano
- 1/2 teaspoon paprika
- 1 1/2 teaspoons ground cumin
- 1 teaspoon sea salt
- 1 teaspoon black pepper
- 1 onion, chopped
- 2 c. lettuce, shredded
- 1 c. cheddar cheese, grated
- Corn tortillas, warmed
- 1 c. green chili
- 1 c. fresh guacamole

## Directions:

1. In large saucepan heat olive oil until hot. Brown beef on all sides. Add chili powder, garlic powder, onion powder, red pepper flakes, dried oregano, paprika, and cumin. Stir to combine.
2. Add beef broth and bring to a low simmer. Cook uncovered 1 hour or until liquid is reduced and meat has cooked through. Season with salt and pepper to taste. Remove from pan and cool slightly. Using two forks shred beef.
3. Prepare tacos by placing a heaping spoonful of meat mixture on each tortilla. Top with lettuce, cheese, chili and guacamole. Serve immediately.

*Author: Catherine Herzog*