

Beef Tacos with Salsa Verde

1 tbs. vegetable oil
1 3-lb. boneless beef chuck roast (approximately)
Kosher salt
Freshly ground black pepper
Ground cumin
1 16-oz. jar salsa verde (your choice on heat)
½ white onion, sliced
3 garlic cloves, smashed
1 cup cilantro, chopped

For serving:

Warm tortillas
Shredded Lettuce
Diced tomatoes
Diced avocado
Cotija cheese
Sliced radishes
Lime wedges

Heat the vegetable oil in a large skillet or Dutch oven (or if your slow cooker has a brown/sauté setting, turn it to 350) until shimmering. Liberally season both sides of the roast with salt and pepper, and 1 pinch of cumin per side.

Sear the beef on both sides until browned (about 3 minutes per side).

Transfer the roast to a slow cooker set on high (or turn the slow cooker to the Slow Cook: High setting). Add in the onion and smashed garlic. Pour the salsa verde over the top of the roast and around the sides. Cover and cook on high for about 6 hours, until the meat shreds easily with a fork.

Once the meat is cooked, remove it from the slow cooker and shred with two forks, discarding the fat. Place shredded beef back into the slow cooker and stir in the chopped cilantro. Garnish with desired toppings.



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