



BEEF BIRRIA TACOS

https://www.mainland.co.nz/recipe/Birra_Tacos.html



Prep Time
15 MINS

COOKING Time
2HR 30MINS

SERVES
2

Beef Birria tacos are having a real moment right now, so why not whip some up and sprinkle our classic Tasty cheese.

Ingredients

- 1 tbsp olive oil
- 300 g cross-cut blade beef steak trimmed and cut into 2cm chunks
- ½ onion diced
- 1 clove of garlic crushed
- 1 tsp ground cumin
- 1 tsp smoked paprika
- ½ tsp dried oregano
- 1 tbsp chipotle peppers in adobo (or chipotle sauce)
- ½ C beef stock
- ½ C tomato passata
- 1 tbsp apple cider vinegar
- 4 large tortillas
- ½ C Mainland grated tasty cheese
- ¼ iceberg lettuce shredded
- ¼ red onion finely sliced
- ½ red capsicum cut into strips
- ½ handful fresh coriander (optional)

Method

1. In a large pot or Dutch oven, heat half of the oil over medium-high heat. Add the beef and sear until browned on all sides. Remove from the pot and set aside.
2. In the same pot, add the diced onion and minced garlic. Cook for about 5 minutes until the onion starts to soften.
3. Add the cumin, smoked paprika, oregano, chipotle in adobo and sprinkle with salt and pepper. Stir well to coat the onions and garlic with the spices.
4. Return the beef to the pot and stir to combine with the onion and spice mixture.
5. Pour in the beef stock, passata and apple cider vinegar. Stir everything together.
6. Bring the mixture to a boil, then reduce the heat to low. Cover the pot and let it simmer for 2 - 2 1/2 hours until the beef is tender and easily shreddable.
7. Once the beef is cooked, remove it from the pot and use two forks to shred it into smaller pieces. The meat should be tender. At the same time reduce the cooking liquid to make a dipping sauce.
8. To assemble the tacos, place spoonfuls of the beef onto one half of each tortilla. Top with a generous sprinkle of cheese and then fold the tortilla over to make a half circle. Continue with remaining tortillas.
9. Heat a film of oil in a frying pan over a medium-high heat, Fry the tortillas until golden on each side. Cut in half and serve with lettuce, red onion, capsicum, coriander and a bowl of pot liquid for dipping your taco into.

Chef's tips

1. The amount of chipotle in adobo is entirely personal, if you are spice sensitive then maybe start with less and once the beef has been cooking for a bit then taste and add more if you like.