

Beef Tacos (slow cooker)

By: www.familyfreshmeals.com/2013/05/diy-homemade-taco-seasoning and Tastefully Simple

Ingredients:

2-3 lb. beef chuck roast
1 tbsp chili powder
1/4 tsp crushed red pepper flakes
1/2 tsp oregano
1/2 tsp paprika
1/2 tsp cumin
2 garlic gloves
2-3 fresh diced tomatoes
Diced tomatoes and green chilis (RoTel Original - no onion)

Serving Ingredients:

Tortillas or taco shells, diced tomatoes, olives, cheese, green onions, shredded lettuce, salsa, cream cheese and a margarita (original or virgin - your preference!!)

Instructions:

1. Place roast in a large greased slow cooker.
2. Combine the remaining ingredients in a jar, blend well and pour over roast.
3. Cover, cook on LOW for 5 1/2 to 6 1/2 hours.
4. Using 2 forks shred beef and return to slow cooker to keep warm or place in bowl and serve.
5. Spoon meat into taco shells or tortillas
6. Add toppings to your liking (see above)

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