



# SHREDDED BEEF TACOS

by Chef David Cocker

## USING: REUVEN FULLY COOKED SHREDDED BEEF

Prep & Cook Time: 100 minutes

Servings: 6-8

### INGREDIENTS

4 lbs (1.8 kg) Reuven Fully Cooked Shredded Beef (Product Code B03740), thawed  
2 tbsp (30 ml) neutral flavored oil, such as grape seed or canola  
Salt and fresh ground black pepper  
4 cloves garlic, minced  
1 tbsp (15 ml) tomato paste  
1 tbsp (15 ml) chili powder  
1 tbsp (15 ml) ground coriander  
1 tbsp (15 ml) ground cumin  
2 bay leaves  
2 cinnamon sticks  
16 pieces 4" flour tortillas, warmed

### Taco Toppings

1 avocado, diced  
1/2 medium onion  
1/4 cup (60 ml) fresh cilantro  
1/2 cup (60 ml) sour cream  
2 limes, quartered

### PREPARATION

Preheat oven to 300° F (150° C).

Heat a large dutch oven over medium-high heat. Generously season both sides of the Reuven Fully Cooked Shredded Beef with salt and pepper. Add oil to hot pot. Add beef and cook, turning occasionally, until beef is well browned on both sides, about 4 minutes.

Add garlic, tomato paste, and the spices to the pot. Then, add the water so it comes up about three-quarters of the way up the side of the beef. Heat mixture until a boil, then cover with lid and place in the oven until the meat is very tender, 1 1/2 to 2 hours.

Remove from the oven and uncover pot and cook over medium high until reduced by about half. Taste the liquid and adjust with more salt or pepper. Serve with tortillas and taco toppings.



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