



SHREDDED BEEF ROAST TACO MEAT

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Ingredients:

- 1 large yellow onion, sliced into thin rings
- 1 (3 pound) boneless **beef chuck roast**, trimmed
- 2 (14.5 ounce) cans chili-seasoned diced tomatoes
- 1 (14 ounce) can beef broth
- 1 cup cold coffee
- 1 (4 ounce) can diced green chilies

- 2 jalapeno peppers, sliced (optional)
- 4 cloves garlic, chopped
- 1 teaspoon chili powder
- 1/2 teaspoon ground cumin
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper

Directions:

1. Layer half the onion rings into the bottom of a slow cooker. Place **chuck roast** on top of onions.
2. Pour diced tomatoes, beef broth, and coffee into the cooker over the roast; stir in diced green chilies, jalapeno peppers, garlic, chili powder, cumin, salt, and black pepper. Spread remaining onion rings over the mixture.
3. Cover the cooker and cook on Low until beef is very tender, 6 to 10 hours.
4. Transfer chuck roast to a bowl and shred meat. Return meat to sauce. Remove onions and serve with meat.