

Mexican Shredded Beef from She Makes and Bakes

Prep time: 30 minutes; Cook time: 6-8 hours

4-6 tablespoons olive oil, divided
2 pounds boneless chuck roast
1 teaspoon chili powder
1/2 teaspoon cumin
1/2 teaspoon smoked paprika
1 cup beef broth
1 tablespoon tomato paste
2-3 chipotle peppers in adobo sauce, minced
1/2 large sweet onion, diced
5 cloves garlic, minced

Combine all the spices in a bowl and rub all over the meat.

Heat a large skillet over high heat with 1-2 tablespoons of the olive oil until shimmering. Using tongs, sear the meat on each side (about 1 minute on each side). Place the seared meat on the bottom of a crock pot. Keep the skillet over high heat and deglaze the pan with the beef broth. Scrape up any brown bits, and stir in the tomato paste and chipotle peppers. Once the sauce boils, reduce to a simmer and cook for a few minutes until thickened.

Add the onions and garlic on top of the meat in the crock pot, and pour the sauce on top. Cover and cook on low for 6-8 hours. Once the meat is tender, remove and shred with two forks. Pour some of the sauce, including the onions, on top of the shredded meat.

To make the quesadillas:

Heat a large skillet over medium heat and place one tortilla flat on the skillet. Spread about 1/4 cup of cheddar cheese on top of the tortilla, about 1/2 cup of meat on top of that, and another 1/4 cup of cheese on top of the meat. Place another tortilla on top of the cheese. After a few minutes, once the cheese has started to melt, flip the quesadilla over. Cook until the tortilla is lightly browned and all the cheese has melted. Continue for as many quesadillas as you'd like. Usually one full one serves one adult. Cut into wedges for serving, and serve with sour cream, lettuce, pico de gallo, and guacamole.

Source: Pennies on a Platter