

Salsa Verde Shredded Beef  
(AmbersKitchenCooks.com)

**INGREDIENTS**

3 lb. chuck roast  
Salt and pepper  
Garlic powder

**SPECIAL SAUCE INGREDIENTS**

$\frac{3}{4}$  c. beef broth  
 $\frac{3}{4}$  c. salsa verde  
3 cloves minced garlic  
 $\frac{1}{2}$  t. salt  
1 t. onion powder  
1 t. chili powder  
1 t. cumin  
 $\frac{1}{2}$  t. red pepper flakes  
2 t. oregano  
2 t. parsley  
Juice of a lime  
1 T. apple cider vinegar

**INSTRUCTIONS**

1. Season both sides of the chuck roast liberally with salt, pepper, and garlic powder.
2. Mix together the ingredients for the special sauce.

**Slow Cooker Instructions**

1. Sear the roast in a heavily oiled, hot cast iron skillet until browned on each side (about 2 min per side).
2. Transfer to the slow cooker. Pour the special sauce all over the meat.
3. Cook on low with the lid on for about 6 hours.
4. Take the meat out of the slow cooker and shred it all up. Place in a serving dish or other container, and pour about  $\frac{1}{4}$  of the liquid from the slow cooker over the beef.
5. Serve the beef with tortillas, cilantro, and your favorite salsa and make tacos, or use it in a burrito bowl with rice, black beans, and your favorite toppings.

## **Instant Pot Instructions**

1. Set the Instant Pot to "Sauté." Sear the roast in the Instant Pot until browned on each side (about 2 min per side).
2. Pour the special sauce all over the meat. Set the Instant Pot to the "Meat/Stew" setting and cook for 70 minutes. Let release naturally for 20 minutes before releasing the pressure with the valve.
3. Take the meat out of the Instant Pot and shred it all up. Place in a serving dish or other container, and pour about 1/4 of the liquid from the slow cooker over the beef.
4. Serve the beef with tortillas, cilantro, and your favorite salsa and make tacos, or use it in a burrito bowl with rice, black beans, and your favorite toppings.

## **HOW TO SERVE SALSA VERDE BEEF**

**TACOS** – Serve this beef wrapped up in warmed flour or corn tortillas with a side of cilantro, onions, diced tomatoes, or your favorite salsa. It's so easy and so delicious!

**BURRITO BOWLS** – This beef recipe would also make delicious burrito bowls. Make some Cilantro Lime Rice as your base, then add beans, some roasted veggies, and some beef. Top it off with any of your favorite toppings, like salsa, cilantro, onions, tomatoes, or avocado.