

Slow Cooker Shredded Beef

Yield: 8

Prep Time: 25 minutes

Cook Time: 10 hours

Ingredients:

- 1 (2-3lb) chuck roast
- 1 (15.5oz) can fire roasted crushed tomatoes
- 1 (4.5oz) can mild green chilis
- 1 yellow onion quartered
- 2 tablespoons chili powder
- 1 teaspoon smoked paprika
- 2 teaspoon garlic powder
- 1 teaspoon oregano
- 2 teaspoon salt
- 1 teaspoon pepper

1. Salt and pepper the roast well on all sides, about 2 teaspoons of salt and 1 teaspoon of pepper. Place roast in bottom of slow cooker.
2. In a blender add canned tomato, canned chiles, quartered onion, chili powder, smoked paprika, garlic powder and oregano. Pulse until onions chopped coarsely.
3. Cover the roast with sauce and set for 10 hours.
4. Check the roast about every 3 hours if able. You can turn the roast and baste with the sauce for a rich flavor.
5. When cooking time is complete gently shred the beef and stir to mix with remaining juices. Adjust salt as needed.
6. Serve with soft flour tortillas, shredded lettuce, guacamole and queso fresca.

**Slow cooker red chile beef is great for tacos or enchiladas*