



# CrockPot Carne Asada Tacos

## Ingredients:

1, 2-3 lb chuck roast  
1/8 cup lime juice  
2 cups beef or chicken stock  
2 tbsp fresh cilantro, chopped  
1 tbsp garlic, minced  
1/2 yellow onion, minced  
1/2 - 1 jalapeño, minced (depending on how spicy you like it)  
1 tsp - 1 tbsp adobo sauce from chipotles in adobo, depending on how spicy you like it  
1/2 tsp chili powder  
2 tsp each; cumin, salt  
1 tsp each; black pepper, paprika

## For Serving:

corn tortillas  
queso fresco  
cilantro  
shredded cabbage  
sliced limes  
pico de gallo  
guacamole or sliced avocado

## Directions:

Add all ingredients to the base of a crockpot.

Cook on low for 6-8 hours. Shred with two forks.

Serve on corn tortillas with your favorite toppings.