

Instant Pot Shredded Beef Tacos

Ingredients:

1, 3-4 lb chuck roast, cut into 2" pieces

1/2 cup orange juice

1 1/2 cups beef broth

2 tbsp fresh garlic, minced

2 tbsp cumin

1 tbsp chili powder

2 tbsp tomato paste

2 tsp salt

1 tsp black pepper

2 tbsp olive oil

corn tortillas

cilantro

red onion

queso fresco

shredded cabbage

Directions:

Set Instant Pot to Sauté setting. Add olive oil and beef to pot. Season with salt, pepper, cumin and chili. Cook 3-4 minutes, stirring constantly until browned on each side.

Add orange juice, beef broth, garlic and tomato paste to pot. Stir to combine.

Turn valve to sealing and set Instant Pot to Meat/Stew. Cook on high pressure for 35 minutes.

Let pressure naturally release for 5 minutes, then manually release the rest of the pressure. Carefully remove lid, and chop beef into bite sized pieces and add back to pot. Stir to combine.

Meanwhile, warm corn tortillas.

Add shredded beef to warmed tortillas with your favorite toppings.