

Gluten Free Crock Pot Mexican Shredded Beef Taco

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Servings: 8

Ingredients

- 3 lb boneless beef chuck roast
- 1 can Diced green chiles (7 oz.)
- 1 tsp minced garlic
- 2 Tbsp chili powder
- 1 tsp ground cumin
- 1/2 tsp salt
- 1/2 tsp black pepper
- 1 lime (juiced)



Steps

1. Place the roast in a 6 quart crock pot.
2. In a small bowl combine the green chilis, garlic, chili powder, cumin, salt and pepper. Mix well.
3. Spread the mixture over the roast in the crock pot.
4. Place the lid on top and cook on low for 8-10 hours or high for 4-5 hours.
5. Shred the beef. Squeeze the fresh lime over the beef and stir to combine.
6. Serve on tortillas, on nachos, or over rice. Enjoy!

Notes

- A round roast or rump roast can also be used to make this easy Mexican shredded beef recipe.