Slow Cooker Chipotle Beef Tacos with Cabbage and Radish Slaw

Serves 6

Ingredients

- 3 pounds beef chuck, trimmed and cut into 2 inch pieces
- 1 large onion, thinly sliced
- 4 cloves garlic, chopped
- 1 to 3 Tbsp chopped canned chipotles in adobo sauce
- 1 tsp dried oregano
- 2 bay leaves
- Kosher salt
- 4 cups thinly sliced cabbage (about 1/3 medium cabbage)
- 4 radishes, halved and thinly sliced
- ¼ cup chopped fresh cilantro
- 2 Tbsp fresh lime juice
- 12 6-inch corn tortillas
- Sour cream, pickled jalapeno peppers, and hot sauce for serving

Preparation

In a 4-6 quart slow cooker, toss together the beef, onion, garlic, chipotles, oregano, bay leaves, and 1 tsp salt. Cover and cook until the beef is very tender, on low for 7-8 hours or on high for 3 ½ to 4 hours. Twenty minutes before serving, heat oven to 350°F. In a large bowl, toss together the cabbage, radishes, cilantro, lime juice, and ¼ tsp of salt. Wrap the tortillas in foil and bake until warm, 5-10 minutes. Transfer the beef to a medium bowl (reserve the cooking liquid) and shred, using 2 forks. Strain the cooking liquid through a fine mesh strainer into the bowl with the beef and toss to combine. Fill the tortillas with the beef and slaw. Serve with the sour cream, jalapenos, hot sauce, and lime wedges.

Calories 431, Total Fat 12g, Sat Fat 4g, Sodium 573mg, Carbohydrates 30g, Fiber 6g, Sugars 3g, Protein 51g

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