



Tacos With A Twist

WHAT'S NEEDED

Ingredients:

- 3 lbs. beef chuck roast, boneless
- 1/3 cup **Cholula Original** Hot Sauce, and more to taste
- 2 tbsp. chili powder
- 2 tsp. garlic powder
- 2 tsp. onion powder
- 1 tsp. dried cumin
- 1 tsp. dried oregano
- 1 tsp. salt
- 1/2 tsp. black pepper
- 1 lime, fresh squeezed
- 24 fresh corn tortillas

For Radish Salad:

- 4 radishes, thinly sliced
- 1 fresh lime, juiced
- handful of fresh cilantro, chopped
- 1/2 small red onion, thinly sliced
- salt to taste

Toppings:

- Cotija cheese
- fresh avocados, diced

HOW TO MAKE

Preparation

Shredded Beef:

1. Place the beef chuck roast in the bottom of a slow cooker.
2. Cover with the **Cholula Original** Hot Sauce, chili powder, garlic powder, onion powder, dried cumin, dried oregano, salt, pepper, and lime juice.
3. Cover and cook on low for 8 hours or on high for 5 hours. When roast is finished cooking, remove from the liquid and set aside. Skim fat off top of remaining beef liquid and discard.
4. Shred beef with two forks and place back in liquid. Stir well, taste & add salt if needed. Keep warm.

Radish Salad:

1. Combine the sliced radishes and all other ingredients in a medium sized bowl.
2. Stir well, cover and place in the refrigerator until ready to use.
3. To serve, stack 2 corn tortillas on top of each other, fill with desired amount of shredded beef and top with radish salad, Cotija cheese, diced avocados, and finish with extra **Cholula Original** Hot Sauce to taste.

