

Instant Pot Birria Beef Tacos



SIZE

For 4-6

PREPARATION

50 minutes

DIFFICULTY



Level 1



Level 1



These decadent short-rib tacos from the Mexican state of Jalisco are all the rage right now with good reason: by dipping the tortillas in the meaty cooking liquid, then crisping them up in a pan, (with cheese!) you get an extra flavorful wrapping to the rich short-rib filling.

Traditionally, Birria tacos are made with dried chillies. To simplify and reduce the amount of prep time, we blend canned chillies in adobo and spices with our 10-Veggie Pasta Sauce. What you're left with is rich, meaty, chili sauce that permeates every bite of taco from the inside out!

Ingredients

- 1** jar Not Just Pasta Sauce
- 2** chillies in adobo
- 2** tsp cumin
- 2** tsp coriander
- 1** tsp salt
- 3** lbs boneless short rib, cut into 1.5 inch pieces
- 4** garlic cloves
- 1** white onion, half coarsely chopped, half finely chopped

8-12 corn tortillas

16 oz shredded oaxaca or mozzarella cheese

lime wedges and cilantro, to serve

Process

1

Add the 10-Veggie Pasta Sauce, chilies, cumin, coriander, and salt into a blender and blend until smooth. Place the short rib, garlic, coarsely chopped onion, and chili tomato mixture into a an Instant Pot or other electric pressure cooker and stir to evenly distribute.

2

Lock the lid in place and turn the pressure valve to sealing. Cook on high pressure for 40 minutes. When pressure cooking is complete, let steam naturally release for 15 minutes before releasing the remaining steam by moving the pressure valve to venting. Carefully open the lid, remove the short ribs with a slotted spoon, place in a medium bowl, and shred with two forks.

3

With a large spoon, skim off as much fat as possible from the liquid. Using tongs, dip each tortilla in the cooking liquid and place on a cutting board. In a 12-inch nonstick skillet over medium high heat, add two of the dipped tortillas. Top each with ¼ cup shredded cheese, and cook until the cheese has melted, about 3 minutes. Repeat with the remaining tortillas. Top each tortilla with desired amount of shredded beef, finely chopped white onion, and cilantro. Ladle the remaining cooking liquid into little bowls for dipping and enjoy!