

Discada~ Mexican Braised Beef

Yield: 6 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-for-mexican-discada>

Ingredients:

- 6 ounces bacon sliced small
- 6 cloves garlic minced
- 5 ounces mexican chorizo
- 5 ounces spanish chorizo sliced thin
- 1 1/2 pounds flank steak or beef milanese, cut into 1-inch chunks
- 1 white onion medium, diced
- 2 medium potatoes diced
- 3 Roma tomatoes diced
- 3 chipotles minced
- 12 ounces Modelo Beer Negra, dark Mexican beer
- 1 cup low sodium beef broth
- 5 tablespoons Worcestershire sauce
- 1 1/2 teaspoons Mexican oregano crushed
- 1 teaspoon cumin seeds crushed, or ground
- 1 teaspoon cracked pepper fresh
- salt to taste
- 1/3 cup cilantro chopped, more for garnish
- corn tortillas for making tacos or tostadas
- 2 cups pico de gallo salsa
- 1/2 cup radishes sliced thin
- 1/4 cup cilantro chopped
- lime wedges

Nutrition:

1. Calories: 680 calories
2. Carbohydrate: 39 grams
3. Cholesterol: 100 milligrams
4. Fat: 39 grams
5. Fiber: 5 grams

6. Protein: 43 grams
 7. SaturatedFat: 14 grams
 8. Sodium: 1670 milligrams
 9. Sugar: 11 grams
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