

Slow Cooked Beef Tacos with Quick-Marinated Radishes

Yield: 4 min

Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-beef-brisket-with-radish-recipe>

Ingredients:

- 2 pounds beef brisket grass-fed
- 1 tablespoon cumin
- 1/2 onion sliced
- 5 garlic cloves sliced
- 1 tablespoon coriander
- 2 bay leaves
- 1 handful fresh chives
- 1/2 tablespoon chili powder chipotle
- extra-virgin olive oil
- beef stock
- 5 radishes thinly sliced
- kosher salt
- vinegar
- corn tortillas warmed
- chopped cilantro
- avocado sliced
- lime
- radishes marinated

Nutrition:

1. Calories: 520 calories
2. Carbohydrate: 20 grams
3. Cholesterol: 140 milligrams
4. Fat: 24 grams
5. Fiber: 5 grams
6. Protein: 54 grams
7. SaturatedFat: 8 grams

8. Sodium: 770 milligrams

9. Sugar: 4 grams

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