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Slow Cooker Birria

Yield: 8 min Total Time: 620 min

Recipe from: https://www.recipeschoose.com/recipes/crockpot-mexican-birria-recipe

Ingredients:

- 4 pounds beef chuck roast
- 1 onion peeled and cut in half
- 6 cloves garlic minced
- 1 1/2 teaspoons chili powder
- 1 teaspoon dried oregano
- 1 tablespoon cumin
- 1 1/2 teaspoons salt
- 1/2 teaspoon black pepper
- 1/2 teaspoon ground cloves
- 1 teaspoon paprika
- 1/2 teaspoon pepper cayene
- 1 tablespoon worchestershire sauce
- 3 bay leaves
- 10 dried chilies stems removed I used: Ancho, habanero and guajillo
- 32 ounces beef broth

Nutrition:

- 1. Calories: 590 calories
- 2. Carbohydrate: 5 grams
- 3. Cholesterol: 150 milligrams
- 4. Fat: 41 grams
- 5. Fiber: 1 grams
- 6. Protein: 45 grams
- 7. SaturatedFat: 16 grams
- 8. Sodium: 980 milligrams
- 9. Sugar: 1 grams

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