

# Birria Taco

Yield: 13 min  
Total Time: 240 min

Recipe from: <https://www.recipeschoose.com/recipes/kraft-mexican-taco-cheese-recipe>

## Ingredients:

- 3 pounds boneless chuck roast
- 2 teaspoons kosher salt
- 1/2 teaspoon pepper
- vegetable oil for searing
- 1 tablespoon black peppercorns
- 1 tablespoon cumin seeds may sub 1 tsp ground
- 1 tablespoon coriander seeds may sub 1 tsp ground
- 6 whole cloves may sub 1/4 teaspoon ground
- 4 bay leaves
- 1/2 cinnamon stick broken up
- 1 yellow onion chopped
- 8 cloves garlic minced
- 6 dried guajillo chiles stems and seeds removed
- 4 dried ancho chiles stems and seeds removed
- 1 Chili de arbol stems and seeds removed
- 4 ripe tomatoes vine-, roughly chopped
- 1 tablespoon apple cider vinegar
- 1 tablespoon beef bouillon granulated, or better than bouillon
- 1 tablespoon dried oregano
- 1 teaspoon smoked paprika EACH, dried thyme
- 6 cups reduced sodium beef broth divided
- 16 corn tortillas I like La Tortilla Factory
- 12 ounces cheese Oaxacan, or Mozzarella, separated into strings
- 1/2 white onion chopped
- 1/4 cup cilantro minced
- 2 tablespoons lime juice
- 1 pinch salt

## Nutrition:

1. Calories: 510 calories
2. Carbohydrate: 26 grams
3. Cholesterol: 95 milligrams
4. Fat: 32 grams
5. Fiber: 6 grams
6. Protein: 32 grams
7. SaturatedFat: 13 grams
8. Sodium: 930 milligrams
9. Sugar: 3 grams

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