



Birria

QUESADILLAS

INGREDIENTS

BIRRIA ROAST

2-3 lb shoulder roast
(Chuck roast can be used, but it usually has more fat and takes a little more work to clean up after cooking.)
2-3 Tbsp oil (1 use garlic olive oil)
2 tsp garlic salt
1 tsp black pepper
1 (28 oz) can fire-roasted tomatoes, crushed or diced
2 tsp garlic powder
1½ Tbsp cumin
2 tsp chili powder
2 tsp onion powder
1 Tbsp smoked paprika
1 tsp oregano
1 (32 oz) box beef broth

FOR ASSEMBLY

Tortillas (flour or corn)
Colby Jack cheese
Diced white onion
Chopped cilantro
Green sauce (for serving)

A Note From Lauren

I don't usually measure my seasonings. I eyeball them, so these measurements are my best estimate. If you're a seasoned cook, sprinkle until it feels right. If you prefer measurements, follow mine above, then taste the dipping sauce at the end and adjust as needed.

INSTRUCTIONS

- 1 SEASON & BROWN THE ROAST**
Pat the roast dry and season with garlic salt and pepper. Heat 2-3 Tbsp oil in a Dutch oven or large skillet over medium-high heat. Brown the roast well on all sides. This adds so much flavor.
- 2 ADD INGREDIENTS**
Add the fire-roasted tomatoes (with juices), garlic powder, cumin, chili powder, onion powder, smoked paprika, oregano, and beef broth. Make sure the roast is mostly covered with broth. Bring to a gentle simmer.

COOKING OPTIONS

- **DUTCH OVEN (OVEN METHOD)**
Cover with a lid and cook at 275°F for about 6 hours, or until the roast is fallapart tender.
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After browning the roast, transfer everything to your Crockpot. Cover and cook on low, starting to check at around 6 hours. Cook until the roast is fall-apart tender.
- **NINJA DUTCH OVEN-STYLE CROCKPOT (CAMPING METHOD)**
When you're camping, we make this in our Ninja Dutch oven-style Crockpot. Brown the roast directly in it first, then add the remaining ingredients and switch to Slow Cook. One less pan to wash at the camper is always a win!

- 3 SHRED & ASSEMBLE**
Remove the roast from the liquid and shred it with two forks. Dip tortillas in the consommé (optional, but so good!), add shredded meat and Colby Jack cheese to the tortillas, then cook on a skillet or griddle over medium heat until golden and crispy on both sides.
- 4 SERVE**
Top with diced onion, cilantro, and serve with the warm consommé and green sauce for dipping.