



Noreen's Kitchen

Baja Style Pot Roast

For Tacos

Ingredients

3 to 4 pound rump or bottom round roast	1 tablespoon dried cilantro
3 carrots, cut in chunks	1 tablespoon dried oregano
4 ribs of celery, cut in chunks	1 tablespoon ground cumin
2 large onions, sliced and quartered	1 teaspoon onion powder
6 cloves of whole garlic	1 teaspoon garlic powder
2 large green bell peppers, cut in chunks	1/2 teaspoon dried thyme
4 small cans Rotel tomatoes & Chilies	1 teaspoon salt
1 cup beef stock or broth	1 teaspoon cracked black pepper

Step by Step Instructions

Place all of the ingredients into the vessel of your slow cooker and nestle the roast down among the other ingredients.

Place the lid on the slow cooker and set on high for 6 to 8 hours.

When cooking time is complete, shred the meat with two forks.

Serve as a taco filling along with all your favorite taco accompaniments.

This would also be an excellent filling for burritos and even used in a ragout and served over pasta for a quick leftover dish.

Enjoy!