

SLOW COOKER BARBACOA AND HATCH CHILI TOSTADAS



Prep Time: 40 minutes

Cook Time: 6 hours

Total Time: 6 hours 40 minutes

Serves: 3 (3 tostadas per serving)

INGREDIENTS

3 cans (each 12 oz) Sprite®, divided
9 Charras® Tostadas Original
2 chopped canned chipotle peppers with adobo sauce
1/2 cup beef broth
1/4 cup tomato paste
1/2 tsp ground cumin
1/2 tsp garlic powder
1/2 tsp onion powder
1/2 tsp dried oregano
1/2 tsp salt
1/2 tsp black pepper
1/4 tsp ground cinnamon
1 lb stewing beef
6 Hatch chile peppers, grilled and sliced
1/3 cup diced onion
1/3 cup crumbled queso fresco
1/4 cup finely chopped fresh cilantro
3/4 cup salsa
3/4 cup guacamole
Lime wedges, for serving

INSTRUCTIONS

1. In slow cooker, combine chipotle peppers, 1/2 cup Sprite®, broth, tomato paste, cumin, garlic powder, onion powder, oregano, salt, pepper and cinnamon. Stir in beef.
2. Cover and cook on LOW for 6 to 8 hours or on HIGH for 3 to 4 hours, until beef is very tender.
3. To serve, top each tostada with sliced chiles and beef barbacoa. Garnish with onion, queso fresco and cilantro. Serve with salsa, guacamole and lime wedges. Pair with remaining Sprite®.

Tip: To grill Hatch chile peppers, preheat grill to medium-high heat; grease grate well. Grill for 4 to 6 minutes or until charred and tender on both sides. (Alternatively, preheat broiler, and arrange chiles on foil-lined baking sheet; broil for 8 to 10 minutes or until tender and starting to char in spots.) Let cool slightly and slice.

Smoky, spicy and a little bit sweet, Hatch chile peppers are from the Hatch Valley region of New Mexico. They can be either green (fresh, harvested early) or red (ripened on the vine). You can find them at Latin American grocers and most well-stocked supermarkets.

Substitute Hatch chiles with 2 poblano chile peppers if preferred.