

Quesabirria Tacos

Ingredients

3 lb Beef Chuck	2 T Vegetable Oil
3 Ancho Chilies (dried)	3 Guajillo Chilies (dried)
1 New Mexico Chili (dried)	1 Chile de Arbol (dried)
1 1/2 Onion (sliced and chopped)	6 clv Garlic (chopped)
2 Bay Leaves	1/2 Cinnamon Stick
2 t Oregano (dried)	1 1/2 t Cumin
1 t Coriander	1 T Tomato Paste
2 c Beef Broth (low sodium)	2 T Apple Cider Vinegar
1 T Soy Sauce	1 T Fish Sauce
0 ds Salt	0 ds Ground Black Pepper
1/4 c Cilantro (chopped)	1 Lime (cut into wedges)
1 c Monterey Jack Cheese (shredded)	12 Corn Tortillas

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Instructions

1. Remove stems and seeds from dried chiles, then cut chiles into smaller pieces. Put all dried chiles in Instant Pot. Press "Saute" button to "More" to heat up the Instant Pot. Stir occasionally. Once you smell the chiles' aroma (about 4-5 minutes), remove and set aside the toasted chiles.

2. Wait until the Instant Pot says "HOT". Pat dry your meat. Season one side of beef with salt and black pepper. Add 1 tablespoon vegetable oil in inner pot, and ensure to coat the oil all over the whole bottom of the pot. Carefully place the seasoned side of beef in Instant Pot. Season the other side of beef with more salt and black pepper. Brown one side for 5 minutes before flipping the meat, then brown the other side for another 5 minutes. Set aside the browned meat.

3. Add another 1 tablespoon vegetable oil to Instant Pot. Add in sliced onions, then saute for 3 minutes. Add in garlic, bay leaves, cinnamon stick, oregano, cumin, coriander, and tomato paste, then saute for another minute.

4. Pour in 1 cup beef broth, then deglaze by scrubbing all the flavorful brown bits off the bottom with a wooden spoon. Give it a quick mix. Add in apple cider vinegar, soy sauce, fish sauce, and another cup of beef broth, then give it a quick mix. Add

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in toasted dried chiles (make sure all chiles are submerged in the cooking liquid). Layer browned beef on top. Close the lid, then turn Venting Knob to Sealing Position. Pressure Cook at High Pressure for 40 minutes, then Natural Release for 15 minutes.

5. Remove the lid carefully. Transfer beef to a large mixing bowl. Find and discard the bay leaves and cinnamon stick. Blend the birria sauce with an immersion hand blender. With two forks, shred the beef, then transfer the shredded beef back to the Instant Pot. Taste and adjust the seasoning by adding more salt (maybe about 4 - 6 large pinches of salt).

6. Heat up a skillet over medium heat. Spray with cooking spray. Dip corn tortillas in the birria sauce. Place corn tortilla on the heated skillet. Layer a handful of cheese on corn tortilla, then let the cheese melt. Once the cheese has melted and the corn tortilla is a bit crisped, layer some birria meat on the cheese. Fold corn tortilla in half.

7. Place some of the birria sauce in a ramekin. Garnish with diced white onion and finely chopped cilantro. Serve tacos immediately with dipping sauce and lime slices.