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**Mango Birria Tacos**

**Yield: 6 servings**

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| **Ingredients** | **Measurements** | **Nutrition Facts**  (Per Serving) |
| Beef chuck pot roast, cut into 4-inch chunks | 3 lbs | Calories #  Fat #  Cholesterol #  Sodium #  Carbohydrate #  Fiber #  Sugars #  Protein # |
| Salt | 1 tsp |
| Black pepper | 1 tsp |
| SupHerb Farms® Mango Salsa Blend, divided | 2 1/2 cups |
| Beef broth | 2 cups |
| Ground cinnamon | 1/2 tsp |
| Shredded Tex-Mex cheese blend | 4 1/2 cups |
| Corn tortillas (5 inches), warmed | 18 |
|  |  | **Dietary Statements** |
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**PREPARATION**

1. Season beef with salt and pepper and transfer to slow cooker. Add 1 cup SupHerb Farms® Mango Salsa Blend, broth and cinnamon; stir to coat. Cover and cook on LOW for 6 to 8 hours (or on HIGH for 3 to 4 hours), until meat is very tender.
2. Transfer beef to cutting board; using 2 forks, shred beef.
3. Divide shredded beef and cheese among tortillas. Fold tortillas in half to enclose filling.
4. Brush 1 tbsp of drippings from birria liquid in large skillet set over medium-high heat. In batches to avoid crowding, cook tacos, turning once, for 2 to 4 minutes or until tortillas are lightly golden and cheese has melted, adding more drippings as needed to the skillet.

**TO SERVE**

Arrange 3 tacos with 1/4 cup hot broth and 1/4 cup SupHerb Farms® Mango Salsa Blend for each serving.

**TIP**

Garnish with pickled red onion, cilantro and avocado slices if desired.