



bit spicy

Mexican Shredded Beef

MExican shredded beef is a simple, lazy filling for tacos and quesadillas. We used our [Smoky chilli](#) blend, but you could use any chilli powder or sauce and use it to make similar dishes. Serve with refried beans, an avocado salad, cheese, sour cream or any other salsa. In our photo you can see our [Cajun Sticky beans](#) - these are quite sweet, so go really well with the beef!

serves 4-6

- 1.5-2 kg beef brisket or similar joint
 - 2 tbsp oil
 - 1 carton Smoky chilli blend, or 2 tbsp chilli or 2 chopped chipotles in adobo
 - 2 tbsp tomato puree
 - 1 tbsp brown sugar
1. Unroll the beef and cut off any large pieces of excess fat.
 2. Mix the other ingredients into a paste and smother the meat on all sides.
 3. Place in an oven-proof pot, add 200ml water, cover and cook slowly (low aga, slow cooker or normal oven at 130) for several hours. Check that the meat is not dry, adding a little more water if necessary, but the juices should keep it moist and tender.
 4. Leave to rest for half an hour before shredding with two forks and stirring in the juices.
 5. Leftovers can be frozen for next time!