Fordhall Beef Shin Tacos

Slow-cooked, fall-apart beef with fresh salsa. Tasssstttyyy, tender beef shin tacos loaded with fresh, zingy salsa, creamy guacamole and crunchy lettuce, served with crispy waffle fries.

from the.cooking.queen.91



Serves: 4

Ingredients:

For the beef:
- 800g Fordhall Farm beef shin, cut into chunks
- 1 onion, sliced
- 3 garlic cloves, crushed
- 1 tbsp tomato purée
- 1 tsp ground cumin
- 1 tsp smoked paprika
- 1 tsp oregano
- 250ml beef stock
- 1 tbsp oil

For the tacos:
- 8 small taco shells or tortillas
- 2 tomatoes, diced
- Half red onion, finely diced
- 1 small pepper, diced
- Juice of 1 lime
- Guacamole, shredded lettuce and crispy waffle fries to serve

Cooking Instructions:

1. Brown the beef - Preheat the oven to 160°C (140°C fan). Season the beef shin with salt and pepper. Heat the oil in a casserole dish and brown the beef all over.

2. Add the flavour - Add the sliced onion and crushed garlic. Cook for 2 minutes, then stir in the tomato purée, cumin, smoked paprika and oregano.

3. Slow-cook until tender - Pour in the beef stock, cover with a lid and cook in the oven for 3–4 hours, or until the beef is beautifully tender and falls apart easily. Shred with two forks and reduce the cooking juices if needed.

4. Make the fresh salsa - Mix the diced tomatoes, red onion and pepper with the lime juice and a pinch of salt.

5. Build your tacos - Fill the warm taco shells with shredded beef, fresh salsa, guacamole and lettuce. Serve alongside golden, crispy waffle fries and get stuck in!

COOKING QUEEN TIP
Spoon a little of those rich cooking juices over the shredded beef before filling your tacos for extra moisture and tasssstttyyy

Fordhall Farm Shop