

Foodnity Recipes

Easy Cheesy Birria Tacos

Juicy beef and gooey Oaxaca or mozzarella cheese tucked into a golden tortilla. Served with a side of savory consommé for dipping. A real comfort meal for the whole family.

15 min Prep time	**1 h 30 min** Cook time	**1 h 45 min** Total time
4 Servings	**Easy** Difficulty	**Mexican** Cuisine

Ingredients

The Beef & Braise

- [ ] 2 lbs beef chuck roast, cut into 2" cubes
- [ ] 1 cup beef broth
- [ ] 1 cup water
- [ ] 2 ancho chile peppers, stems removed and toasted
- [ ] 1 chipotle pepper in adobo (optional, for heat)
- [ ] 1 medium onion, quartered
- [ ] 4 cloves garlic, smashed
- [ ] 2 bay leaves
- [ ] 1 tsp ground cumin
- [ ] 1 tsp dried oregano
- [ ] 1/2 tsp whole cloves
- [ ] 1 tsp salt
- [ ] 1/2 tsp black pepper
- [ ] 3 tbsp olive oil, for searing

The Tacos & Assembly

- [ ] 12 corn tortillas, 6-inch size
- [ ] 1 cup shredded Oaxaca or mozzarella cheese
- [ ] 1/4 cup chopped fresh cilantro
- [ ] 1/4 cup diced red onion
- [ ] 1 lime, cut into wedges
- [ ] 2 tbsp vegetable oil, for frying tortillas

Instructions

1. So, start by toasting those 2 ancho chile peppers in a small pan over medium heat until they smell wonderful, usually about 1 minute. Then, just blanch them in hot water for 30 seconds to soften them up. Throw them in the blender with the 1 cup beef broth, 1 cup water, chipotle adobo, onion, garlic, bay leaves, cumin, oregano, cloves, salt, and pepper. Blend it all until it's completely smooth—that's your beautiful consommé.

2. Heat up 3 tbsp olive oil in a large pot over high heat. Now, brown the beef chuck roast cubes in batches. Honestly, don't crowd the pan; leave a little oil in there so those pieces caramelize and stay moist. Once they're lovely and brown, set them aside.

3. Turn the heat down to medium and pour that rich consommé over the browned beef. Just make sure the liquid comes about halfway up the meat. Bring it to a low simmer, then move everything into a slow cooker on low or an Instant Pot on slow-cook for 6–8 hours (or 90 minutes on low). Yeah, the waiting is the hard part!

4. Once the beef is tender enough to practically melt, shred it with two forks right in the pot or move it to a bowl. Now, look, don't forget to reserve about 1 cup of that cooking liquid (consommé) for dipping later.

5. Heat your skillet over medium-high and add 2 tbsp vegetable oil. Gently place each corn tortilla in the pan, flipping them until they're golden brown and just a bit crisp—about 1 minute per side.

6. Take a small saucepan and simmer a thin layer of that reserved consommé until it thickens into a silky sauce, which takes about 5 minutes. Brush a little bit onto each warmed tortilla, then pile on the shredded beef, a generous sprinkle of shredded Oaxaca or mozzarella cheese, and some cilantro or diced onion if you like.

7. Fold the tortilla over the filling, press lightly, and pop it back in the skillet for 30 seconds on each side to get that cheese melty and the taco sealed. Or, if you're doing a bunch at once, put them on a baking sheet, cover with foil, and bake at 375°F for 5 minutes.

8. Serve them hot with lime wedges, extra consommé on the side for dipping, and a final sprinkle of fresh cilantro or chopped onions. Wow, these are just so comforting.

Nutrition per serving

375 kcal	26 g	18 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- A cast-iron skillet really helps get those tortillas crispier.
- If you're using an Instant Pot, you can sauté the beef right in there to save a dish.
- Don't over-brush the tortillas with consommé or they might get too soggy to fold.