



Garden Fresh Farm Recipes

Crock Pot Quesabirria Tacos (Pot Roast Version)

This slow-cooked take on quesabirria tacos uses a beef chuck roast in the crock pot for tender, flavorful meat with minimal effort. We enhance the richness with EZ Bombs—flavor-packed consommé bombs—so there's no need to blend dried chiles or toast spices. Just toss everything in and let it simmer low and slow. The shredded beef is tucked into cheese-filled tortillas, pan-fried until crispy, and served with a side of warm consommé for dipping. It's a delicious, crowd-pleasing dish that's perfect for taco night—or any night.

Ingredients:

3–4 lb beef chuck roast
Salt & pepper
1 tbsp oil (optional, for searing)
2–3 EZ Bombs (birria or beef consommé flavor bombs)
1 onion, chopped
4 cloves garlic, smashed
3½ to 4 cups water or beef broth (enough to cover meat)
2 bay leaves

For the Tacos:

Corn tortillas
2 cups shredded Oaxaca or mozzarella cheese
Chopped onions & cilantro (optional)
Lime wedges
Oil (for frying)

Directions:

Season roast with salt and pepper. Sear on all sides in a hot skillet with oil for deeper flavor.

Place roast in the crock pot. Add EZ Bombs, chopped onion, garlic, bay leaves, and enough water/broth to nearly cover the meat. Cook on Low for 8–10 hours or High for 5–6 hours, until the beef is fall-apart tender.





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Remove the roast, shred with forks, and return meat to the crock pot to soak in the consommé.

To Make Quesabirria Tacos:

Dip tortillas in the top layer of red consommé oil. Place on a hot skillet, sprinkle with cheese and add shredded beef. Fold and cook until crispy on both sides and cheese is melted. Serve with a bowl of consommé for dipping and top with cilantro, onions, and lime.

Add an extra EZ Bomb for stronger flavor. Freeze leftovers with some broth for instant tacos another day. Works great with leftover pot roast too!