

Chipotle Beef Sliders in the Slow Cooker

Ingredients

- 1 large yellow onion, sliced
- 6 cloves garlic, finely chopped
- 3 1/2 lb boneless beef chuck roast
- 1 1/2 tsp ground cumin
- 1 tsp dried oregano
- 1 Tbsp chipotle chili powder
- Kosher salt
- 1/2 cup crushed fire roasted tomatoes
- 4 cups coleslaw mix
- 1/4 cup cilantro leaves
- 16 Hawaiian rolls
- 1/2 cup sliced pickled jalapenos
- 1 cup prepared guacamole,

Olive Oil Lime Vinaigrette:

- 2 Tbsp olive oil
- 2 Tbsp lime juice
- 1 tsp honey

Directions

- Layer sliced onion and garlic in the bottom of the slow cooker.
- Place beef on top of onions, sprinkle with cumin, oregano, chili powder, 1 tsp salt, and add tomatoes. Cover and cook on low until beef is tender and pulls apart easily, 7-8 hours.
- When beef is done, transfer to a large bowl and shred with 2 forks. Season with additional salt to taste.
- In a small bowl, combine vinaigrette ingredients, then toss with coleslaw mix and cilantro until combined.
- To serve, divide shredded beef among rolls. Top with slaw, pickled jalapenos, and a dollop of guacamole.

Get creative:

- Try this shredded beef in tacos, burritos, taco salad, etc.
- Substitute chicken breast for the beef.