

## Shredded Beef Chimichangas

Yield: 6 chimichangas

4 – 6 Tbs olive oil, divided  
2 lb boneless chuck roast  
1 tsp chili powder  
1/2 tsp cumin  
1/2 tsp smoked paprika  
1 cup beef stock (or broth)  
1 Tbs tomato paste  
2 chipotle peppers in adobo sauce, minced (original calls for 1, but next time I'm using 2)  
1/2 large sweet onion, diced  
5 cloves garlic, minced (original calls for 3, but I love garlic)  
flour tortillas  
choice of toppings – lettuce, salsa, guacamole, sour cream, etc.

*To make the shredded beef:*

Combine the spices in a small bowl. Rub into the beef, covering all the nooks and crannies and each side evenly.

In a large skillet, heat 1-2 tablespoons olive oil until shimmering. Sear the meat on each side, using tongs to flip it. Remove and place in the bottom of a large slow cooker.

With the skillet remaining over the heat, deglaze with the beef stock and scrape up any brown bits. Whisk in the tomato paste and chipotle peppers. Once sauce comes to a boil, reduce the heat and simmer for a few minutes until slightly thickened and reduced.

Meanwhile, add the onion and garlic to the top of the beef in the slow cooker. Carefully pour the sauce over top. Cover and cook on low for 6 to 8 hours.

Once the meat is fork tender, remove and shred with two forks. Pour a portion of the sauce, including the onions, over top of the meat and let soak to enhance flavor.

*To make the Chimichangas:*

Heat 3-4 tablespoons olive oil in a large skillet over medium-high heat, until shimmering.

While waiting for the oil to heat up, warm the tortillas in the microwave for 10 – 20 seconds. Fill with a few tablespoons of shredded beef and about 1/4 cup of shredded cheese. Roll the tortilla into a burrito shape.

Once the oil is heated, place the burritos (2-3 at a time) into the skillet and brown on each side until golden. Start with the seam side down first.

Place on paper towel lined plate to drain any excess oil. Serve with desired toppings.

Source: Shredded Beef adapted from [Gimme Some Oven](#) and [My Kitchen Addiction](#).  
Chimichanga recipe inspired from [Real Mom Kitchen](#).