



Classic Barbacoa-Birria Tacos

Serves 1 (3 delicious Tacos)

- 6oz. Contigo® Beef fully cooked barbacoa #VC048
- 3ea. Contigo® Tortilla corn street taco #ANM34
- 1cup Contigo® Birria base #GP880
- 3oz Contigo® Fire-roasted salsa #FE456
- ½ oz. Peak® Cilantro fresh #CF488
- 1 ½ oz. White onion, finely diced #78232
- ½ ea. Lime fresh #16146



SAVORY!

Method:

1. Warm Tortillas – Heat tortillas on a hot skillet until pliable. Brush lightly with reserved birria broth for flavor (adding cheese can be optional)
2. Fill – Place shredded barbacoa in the center of each tortilla.
3. Fold & Heat –Serve open-faced.
4. Garnish – Sprinkle each taco with chopped white onion and fresh cilantro. Serrano cream and fired-roasted salsa as desired.
5. Serve – Plate three tacos neatly. Serve birria broth with white onion and fresh cilantro in a small bowl on the side with lime wedges.

We proudly present Contigo® Frozen, Fully Cooked Seasoned Shredded Barbacoa. Our product begins with USDA Choice beef chuck that is seasoned and kettle-cooked for 8 hours to produce a tender, moist and juicy product that is heat-and-serve. The blended seasonings combined with the low temperature, long term cooking process, eliminate the need to season after thawing. Ideal for tacos, burritos, enchiladas, in a sandwich, on top of a salad, or any other beef dish Contigo® Frozen, Fully Cooked Seasoned Shredded Barbacoa is ready for a broad range of applications and is consistent and delicious every time.

