



QUESABIRRIA TACOS

Our Beef Birria is a Mexican-style beef pot roast slowly cooked in a rich and flavorful tomato stew. It can be served as a stew or to make the popular birria tacos with melted cheese and a side of the rich and flavorful consomé for dipping.

INGREDIENTS

1 Package Del Real Foods® Birria
Tortillas
Shredded Mozzarella Cheese
Diced White Onion ½ Cup (Optional)
Fresh Cilantro Chopped ¼ Cup (Optional)



10

Minutes
Prep Time



20

Minutes
Cook Time



ABOUT 4-5

Servings

PREPARATION

1. Heat Del Real Foods® Birria according to package instructions. Separate meat from broth.
2. Preheat skillet to a medium high heat.
3. Dip both sides of tortilla into Birria broth before placing on the skillet. Heat both sides of the tortilla.
4. After heating both sides, sprinkle mozzarella cheese on tortilla. Once cheese is mostly melted, add 1 spoon full of Birria meat and spread across half of the tortilla. Add another spoon full of Birria broth for additional juice and flavor.
5. Fold tortilla in half and cook until desired texture is achieved, continue adding broth to skillet as needed.
6. Garnish with chopped white onion and cilantro if desired. Enjoy with extra Birria broth as a dipping sauce.