



PREP TIME

10min



COOK

TIME

60min



SERVES

4

## FEATURING



# TOSTITOS® BRISKET WALKING TACO

## INGREDIENTS

- [title]Brisket Barbacoa Ingredients
- 2 ½ **lbs** brisket pointe, cut in 3 inch squares
- 2 **tsp** kosher salt
- 2 **tsp** black pepper
- 2 **tbsp** vegetable oil
- 1 ¼ **cups** beef broth
- 1/4 **cup** garlic, chopped
- 2 **tsp** guajillo chile powder
- 2 **tsp** ground coriander
- 2 **tsp** ground cumin
- 2 **tsp** dried mexican oregano
- 1/4 **tsp** ground cloves
- 3 bay leaves
- 6 chipotle chiles en adobo
- [title]Walking Taco Ingredients
- 4 **side-tear bags** TOSTITOS® Crispy Rounds
- 1/2 **cup** TOSTITOS® Salsa Con Queso
- 1/2 **cup** TOSTITOS® Chunky Habanero Salsa HOT
- 1 ¼ **cups** shredded brisket barbacoa
- 1/4 **cup** Mexican crema
- 1/4 **cup** of your favorite hot sauce
- 2 **tsp** chopped cilantro
- 1 **tbsp** grated Radish

## HOW TO MAKE

### DIRECTIONS

- [title]Brisket Barbacoa Instructions
- Season the pieces of brisket with salt and pepper.
- In a large skillet, heat the oil over medium-high heat until it shimmers, and brown the pieces of brisket on all sides.
- Transfer the brisket to an Instant Pot or crock pot and add all remaining ingredients except the lime juice. Cook for 45 minutes in the Instant Pot on high pressure or overnight in a crock pot.

- Once finished cooking, remove the brisket and shred with two forks, then return the meat to the liquid, add lime juice, and serve hot or refrigerate until ready to use.
- [title]Walking Taco Instructions
- One day in advance, prepare the barbacoa.
- Open the side-tear bags of TOSTITOS® Crispy Rounds (or just open a big bag and arrange on a platter like nachos).
- Arrange the shredded brisket over the top, drizzle with TOSTITOS® Salsa Con Queso flavored dip, then with TOSTITOS® Chunky Habanero Salsa HOT, crema, and hot sauce.
- Sprinkle with cilantro and radish over the top and serve immediately.