

# Tostitos® Brisket Walking Taco

## Ingredients

### 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

### Walking Taco Ingredients

- 4 side-tear bags Tostitos® Crispy Rounds Tortilla Chips
- 1/2 cup Tostitos® Salsa Con Queso Dip
- 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 it

[title]Brisket Barbacoa Instructions



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	60 min	70 min	4

## Made with



**Tostitos® Crispy Rounds Tortilla Chips**

2. Season the pieces of brisket with salt and pepper.
3. In a large skillet, heat the oil over medium-high heat until it shimmers, and brown the pieces of brisket on all sides.
4. 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.
5. 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

7. One day in advance, prepare the barbacoa.
8. Open the side-tear bags of Tostitos® Crispy Rounds (or just open a big bag and arrange on a platter like nachos).
9. 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.
10. Sprinkle with cilantro and radish over the top and serve immediately.