

Instant Pot Mexican shredded Beef Tacos Recipe



4.58 from 7 votes

Try this yummy Gluten Free Instant Pot Mexican Shredded Beef Tacos Recipe. Pulled beef tacos are so easy. Shredded Beef Tacos Recipe is a family favorite!

Prep Time	Cook Time	Total Time
5 mins	50 mins	55 mins

Course: Main Course Cuisine: Mexican

Keyword: Instant Pot Mexican shredded Beef Tacos Recipe Servings: 6 -8

Calories: 427kcal Author: Carrie Barnard

Ingredients

- 3 lbs Boneless beef chuck roast
- 1 can Diced Green Chilis (7 oz.)
- 1 tsp minced garlic
- 2 Tbsp chili powder
- 1 tsp ground cumin
- 1/2 tsp salt
- 1/2 tsp black pepper
- 1 lime (juiced)
- 1 Cup Water

Instructions

1. Place the roast in the Instant Pot.
2. In a small bowl combine the green chilis, garlic, chili powder, cumin, salt and pepper. Mix well.
3. Spread the mixture over the roast in the Instant pot.
4. Add the water to the instant pot.
5. Place the lid on top set to sealing and cook on high pressure for 75 minutes with a full natural release.
6. Shred the beef. Squeeze on fresh lime over the beef and stir to combine.
7. Serve on tortillas, rice or over nachos!

Notes

A round roast will also work for this recipe.

Nutrition

Serving: 8g | Calories: 427kcal | Carbohydrates: 4g | Protein: 44g | Fat: 27g | Saturated Fat: 12g | Trans Fat: 2g | Cholesterol: 156mg | Sodium: 500mg | Potassium: 857mg | Fiber: 2g | Sugar: 1g | Vitamin A: 861IU | Vitamin C: 10mg | Calcium: 68mg | Iron: 6mg

