



Picadillo Tostadas

Beef, Crock Pot, Mexican, Spanish

Prep Time: 30 minutes **Cook Time:** 8 hours **Difficulty:** Easy **Servings:** 6

INGREDIENTS

- 1 **1/2** lb boneless beef chuck, trimmed of fat and cut into 1/2 in cubes or 3 chicken breasts
- 1 onion, finely chopped
- 3 garlic cloves, finely chopped
- 2 small Granny Smith, peeled cored and chopped
- 1 cup canned crushed tomatoes
- 2 tbsp cider vinegar
- 3 bay leaves
- 1 tsp ground cumin
- 1/4 tsp ground cinnamon
- 1/8 tsp ground cloves
- 1/3 cup raisins
- 1/2 cup toasted almond slivers
- Corn tortillas
- 2 to 3 tbsp coarsely chopped fresh cilantro



For the Veggie Slaw:

2 cups coarsely shredded red cabbage

1/2 cup shredded carrot

1 small red bell pepper

1/2 tsp salt

1/4 to 1/2 tsp sugar

3 tbsp extra-virgin olive oil

2 tbsp cider vinegar

DIRECTIONS

Season the beef generously all over with salt and pepper. In a large, heavy frying pan over medium-high heat, warm 2 tbsp of oil. When the oil is hot, working in batches if necessary to avoid crowding, add the beef and sauté until browned on all sides, 6 to 8 minutes per batch. Using a slotted spoon, transfer the beef to a slow cooker.

Pour off most of the fat from the pan and return to medium heat. Add the onion and sauté until softened, about 5 minutes. Add the garlic and sauté for 1 minute more. Transfer the contents of the pan to the slow cooker and stir in the apples, tomatoes, vinegar, bay leaves, cumin, cinnamon, cloves, raisins, 1/2 tsp salt and several grinds of pepper. Cover and cook on the low setting for 8 hours (4 hours for chicken), stirring halfway through if possible. The meat should be very tender.

When the meat is almost done cooking, make the veggie slaw. In a large bowl, combine the green and red cabbage, carrots bell pepper, salt, sugar, and pepper to taste. Drizzle in the olive oil and toss to mix. Drizzle in the cider vinegar and toss again. Set aside.

Using a slotted spoon, transfer the meat and vegetables to a serving bowl. Remove and discard the bay leaves. Using a large spoon, skim the fat from the braising liquid. Add just enough of the liquid to the meat to make it juicy and discard the remainder. Fold in the almonds and keep warm.

Serve with tortillas (flour or corn) and the slaw. Serves 6.