



Beef Barbacoa Fusilli

Shredded chuck roast with a spicy barbacoa rub, along with chipotle, fresh garlic, lime juice and more—topped with cotija cheese on a bed of Dakota Growers® Fusilli.

YIELD: 6 PORTIONS
PORTION SIZE: 12 OUNCES

Ingredients	Imperial	Weight
Beef Chuck Roast, whole pieces	1 ½ lb	680g
BBQ Rub	3 Tbsp	24g
Kosher Salt	½ Tbsp	7g
Vegetable Oil	1 Tbsp	14g
Chicken Stock	2 c	453g
Crushed Tomato, canned	1 c	242g
Garlic, fresh	3 cloves	14g
Chipotle in Adobo, pureed	1 Tbsp	14g
Lime Juice	½ Tbsp	7g
Dakota Growers Fusilli 6738795323	½ lb	226g
Cotija Cheese, crumbled	¼ c	30g
Radish, shaved	½ c	42g
Cilantro Leaves, fresh	¼ c	4g

Method of Preparation:

1. Season the beef chuck roast with BBQ rub and kosher salt.
2. In a large pot over high heat, add the oil and sear the beef on all sides until brown, about 3-4 minutes per side. Add the chicken stock, tomato, garlic, chipotle, and lime juice. Bring to a simmer on low heat, cover and cook for 3 hours or until beef is fork tender.
3. Meanwhile, cook Dakota Growers Fusilli per manufacturer's instructions. Reserve.
4. Once tender, remove the meat from the pot. Allow to cool slightly, then shred into small chunks.
5. Strain the braising liquid, skimming the fat from the top, and reserve. The liquid should yield about 3 cups.
6. Top the cooked Dakota Growers Fusilli with the shredded beef, braising liquid, cotija cheese, radish, and cilantro. Serve.