

QUESABIRRIA



Birria is a dish that was born in Jalisco in the 16th century with the famous cooking method in the oven on the ground. QuesaBirria Tacos are a fusion of two Mexican staples - quesadillas and birri. They start with corn tortillas that are quickly dipped in the rich birria consommé before being filled with shredded beef and melted cheese. The assembled tacos then get crisped up on the griddle or skillet. Serve these saucy tacos loaded with toppings like diced onion, cilantro, and lime juice for an easy yet over-the-top flavorful meal.

Quesabirria tacos, also known as birria tacos or quesatacos, take the foundation of the traditional Mexican birria stew and elevate it into an indulgent, handheld meal. Traditionally made with goat or lamb, birria features meat that's been slowly simmered in a bold, chili-based broth until meltingly tender and shreddable.

The dish is served hot with a side of *consomé* broth for the diner to dip the taco. The *consomé* is the result of hours of stewing the meat used in the tacos. Some diners may sip the *consomé* instead of dipping. Quesabirria may also be served with optional salsas and garnishes like pickled habaneros, lime or radish

Elenas Version

BIRRIA

- Chuck roast
- Large white onion
- Garlic
- bay leaf
- Guajillo chiles
- Chicken bouillon
- Tomato
- Guajillo
- Mexican Oregano
- cumin
- salt

QUESABIRRIA

- Corn tortillas
- Monterey jack cheese
- Beef birria
- onion
- Cilantro