

POULTRY



Chipotle Beef Roast with Yuca

and

Barbacoa Tacos with Mexican Pinto Beans

Produce

Avocado, 1
Cilantro, ½ bunch
Garlic cloves, 3
Limes, 5
Onion, red, ½
Yuca, 1 pound

Meat

Beef, chuck or shoulder roast, 4 pounds

Dairy

Cotija cheese, grated, 2 tablespoons
Sour cream, 4.2 ounces (½ cup)

Pantry

Apple cider vinegar, 1 tablespoon
Beans, pinto, 1 (16-ounce) can
Chipotle chiles, 1 (3.5-ounce) can
Olive oil, extra-virgin, 3.5 fluid ounces (¼ cup,
plus 3 tablespoons)
Tortillas, corn, 6-10

Seasonings

Chipotle chile powder, 1 teaspoon
Cloves, ground, ¼ teaspoon
Cumin, ground, 2 teaspoons
Oregano, dried, 1 teaspoon