



CHUCK ARM ROAST

Chilaquiles Verde with Shredded Carne Asada Recipe courtesy [Food and Sachi](#)

Prep Time: 30 minutes

Total Time: 2 hours and 30 minutes

Cook Time: 1 hour and 45 minutes

Servings: 4

INGREDIENTS

2 lbs Grass Run Farms® Chuck or Arm Roast

1 Cup Orange juice	1/3 Cup Lime juice
4 cloves Garlic, chopped	1 ea Jalapeno, sliced
1 Tsp Dried oregano	1 Tsp Black pepper
2 Tsp Ground cumin	1 Tsp Paprika
1 Tsp Salt	1 ea Fresh cilantro bunch, chopped
1/2 Cup Olive oil	3 Cups Salsa verde
1 Avocado, mashed	1 bag Tortilla chips, thick-cut
2 Tbsp Olive oil	

TOPPINGS

1/4 Tsp Salt	1/3 Cup Cotija Cheese
2 Tbsp Cilantro, chopped	2 Tbsp Onions, chopped
1/3 Cup Organic Mexican crema	

PREPARATION

1. Combine orange juice, lime juice, garlic cloves, jalapeno, oregano, black pepper, cumin, paprika, salt, cilantro, and olive oil in a bowl. Mix and set aside.
2. Pour olive oil into an Instant Pot and set to Sauté. When oil is heated, sear the Grass Run Farms Beef Chuck Roast on all sides.
3. Pour the combined ingredients over the chuck roast and then place the Instant Pot lid on and lock. Cook on High Pressure for an hour.
4. While the chuck roast is cooking, heat remaining olive oil in a large, oven-safe pan or cast iron skillet over medium-high heat.
5. Pre-heat oven to 350°F.
6. Pour salsa verde into pan or skillet on stove-top. Add in mashed avocado and stir until combined.
7. After salsa verde is heated and thickened, add the thick-cut tortilla chips. Toss gently to coat. Remove from heat and set aside.
8. Release pressure from Instant Pot naturally and remove chuck roast once all pressure is vented.
9. Shred chuck roast with two forks. Add shredded chuck roast to top of chilaquiles verde skillet.
10. Top chuck roast with salt, onions, and cotija cheese. Cover with aluminum foil. Place in heated oven for 15 minutes or until heated through.
11. Remove from oven and garnish with remaining fresh cilantro and organic Mexican crema. Serve immediately.

12. Optional: Make this delicious recipe into a classic brunch by topping with three to four eggs cooked sunny-side up before adding your final garnishes and serving.

Recipe Courtesy of Grass Run Farms
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