

SAVORY SMOKED CHUCK ROAST TACOS

Smoky, tender beef piled into warm corn tortillas and finished with pickled red onions, cotija, cilantro, tomatillo salsa, and fresh lime.

SERVES	PREP	COOK	SMOKER / OVEN
6-8	30 minutes	5-7 hours	275°F

Ingredients

FOR THE CHUCK ROAST

- 1 boneless chuck roast (3-4 lb)
- 1 Tbsp yellow mustard or avocado oil
- 2 tsp kosher salt
- 2 tsp coarse black pepper
- 2 tsp smoked paprika
- 1½ tsp garlic powder
- 1½ tsp onion powder
- 1 tsp ground cumin
- ½ tsp dried oregano
- ¼-½ tsp chipotle powder, optional

FOR THE BRAISING LIQUID

- 1 cup low-sodium beef broth
- ½ cup salsa roja or crushed fire-roasted tomatoes
- 2 Tbsp fresh lime juice
- 1 Tbsp Worcestershire sauce
- 1 small onion, thinly sliced
- 2 garlic cloves, smashed

FOR ASSEMBLING THE TACOS

- 12-16 corn tortillas
- Quick-pickled red onions
- Crumbled cotija cheese
- Fresh cilantro
- Tomatillo salsa
- Avocado, optional
- Fresh lime wedges

Instructions

1. PREPARE THE SMOKER

Preheat the smoker to **275°F**. Pat the chuck roast dry with paper towels.

2. SEASON THE CHUCK ROAST

Coat the roast lightly with yellow mustard or avocado oil. Combine the salt, pepper, smoked paprika, garlic powder, onion powder, cumin, oregano, and optional chipotle powder. Season generously on all sides.

3. SMOKE THE ROAST

Place the chuck roast directly on the smoker grates, fat side up. Smoke for approximately **3 hours**, or until the internal temperature reaches about **165-175°F** and a good bark has formed.

4. ADD THE BRAISING LIQUID

Transfer the roast to a foil or smoker-safe pan. Add the beef broth, salsa roja or tomatoes, lime juice, Worcestershire sauce, sliced onion, and garlic. Cover tightly with foil and return to the smoker.

5. COOK UNTIL PROBE TENDER

Continue cooking for approximately **2-3 hours**, until the roast is probe-tender. The internal temperature will usually be around **200-205°F**. The roast is ready when a probe slides into the meat with very little resistance.

6. REST & SHRED

Remove the covered roast and rest for **60 minutes**. Shred the beef, discard large pieces of fat, and toss the meat with some of the cooking liquid.

7. WARM THE TORTILLAS

Warm the corn tortillas in a dry skillet or directly over a gas flame for approximately **20-30 seconds per side**, until soft and lightly charred.

8. BUILD THE TACOS

Fill each tortilla with smoked chuck roast. Top with pickled red onions, cotija cheese, cilantro, tomatillo salsa, and your other favorite toppings. Finish with fresh lime and serve immediately.

SHE SHOOTS & SCORES TIPS

For the best bark: Don't cover the roast until you're happy with the color and crust that has developed during the initial smoke. Once covered, that bark won't continue developing. **Make ahead:** It can be hard to find 5-7 hours for this cook. The chuck roast can be prepared up to **3 days ahead**. Store the shredded beef with some of its cooking liquid so it stays moist when reheated. **No smoker?** Cook the seasoned roast in a **275°F oven** using the same general method. For a little additional smoky flavor, add **½ teaspoon liquid smoke** to the braising liquid.