

SHREDDED GREEN CHILI BEEF

Equipment

None

Ingredients

2	large	sweet onion (or sliced green onions)
4	tbsp	brown sugar
1	tbsp	paprika
1 1/2	tsp	salt
1	tsp	cayenne pepper
1	tsp	chili powder
1	tsp	garlic powder
1/2	tsp	pepper
3	lb	boneless beef chuck roast
2	tbsp	canola oil
28	oz	green enchilada sauce
		mashed potatoes



Directions

- Place onions and 3 tablespoons brown sugar in a 5- or 6-qt. slow cooker. Combine remaining 1 Tbsp. brown sugar and the next 6 ingredients; coat beef with mixture.
- In a large skillet, heat oil over medium-high heat; brown beef, 1-2 minutes on each side. Transfer to slow cooker; pour enchilada sauce over beef. Cook, covered, on low until beef is tender, 7-9 hours. Remove beef; shred meat with 2 forks. Return to slow cooker; heat through. If desired, serve over potatoes.