

Instant Pot Mexican Shredded Beef

This moist and tender Mexican Shredded Beef is made in the Instant Pot in less than 2 hours! Its delicious by itself or great in tacos, salads and more.



Prep Time
5 mins

Cook Time
1 hr 20 mins

Total Time
1 hr 25 mins

Course: Main Cuisine: Mexican Servings: 8 servings Calories: 290kcal

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4.19 from 11 votes

Ingredients

- 2 pounds beef stew meat, cut into small chunks (chuck roast or round roast works well)
- 1 tablespoon chili powder
- 2 teaspoons coarse sea salt
- 2 teaspoons dried minced onion
- 1 teaspoon ground cumin
- 1 teaspoon garlic powder
- 1 teaspoon dried oregano
- 1/2 teaspoon ground black pepper
- 2 tablespoons cooking oil
- 3/4 cup beef broth (or water)
- 1 lime, juiced
- 1/2 cup chopped cilantro

Instructions

1. In a large bowl add beef, chili powder, salt, minced onion, ground cumin, garlic powder, oregano and black pepper. Toss to combine.
2. Press the sauté button on the [Instant Pot](#) and add the cooking oil. When hot, add the seasoned meat and sear until browned on all sides.
3. Add the broth, cover with lid, seal the pressure valve and cook for 50 minutes at high pressure.
4. Open the pressure valve to quickly release the pressure. Carefully open the lid and transfer the beef to a large plate using a slotted spoon.
5. Shred beef with two forks and then return it to the Instant Pot. Add lime juice, chopped cilantro and stir. Serve and enjoy in tacos, burrito bowls and salads.

Notes

I have the [6-Quart 9-in-1 Duo Plus Instant Pot](#).

To keep beef from drying out in the fridge, I recommend mixing it with some of the cooking liquid before storing in an airtight container.

To freeze: place cooled shredded beef in a freezer-safe zip-top bag. Remove as much air as possible and seal.

