



Slow Cooker Shredded Beef Skillet Nachos

Prep: 5 minutes

Slow Cook: 5 hours • Serves: 8

- 1 can (14 ounces) beef broth
- 2 tablespoons Worcestershire sauce
- 1 tablespoon yellow mustard
- 1 Tabasco® sauce
- 1 (3- to 4-pound) boneless bottom round beef roast
- 1 tablespoon Montreal steak® seasoning

1. In medium bowl, stir broth, Worcestershire, mustard and Tabasco sauce to taste. Place beef in bottom of 5- to 6-quart slow cooker. Pour broth mixture over beef; sprinkle with steak seasoning. Cover slow cooker with lid; cook on high 4 hours (low 7 hours).

2. Transfer beef to large bowl. With 2 forks, shred beef; return shredded beef to slow cooker. Cover slow cooker with lid; cook on low 1 hour.

*Approximate nutritional values per serving:
286 Calories, 85g Fat (4g Saturated), 117mg Cholesterol,
485mg Sodium, 1g Carbohydrates, 0g Fiber, 42g Protein*

Helpful tip:

> Layer tortilla chips with shredded beef, cheese, black beans and grilled fresh corn in a cast iron skillet and bake at 350°F for 5 minutes or until the cheese melts. Top with chopped tomatoes, chopped jalapeño peppers, sour cream and cilantro, and serve with guacamole.