

# Slow Cooker Indian Spiced Short Rib Tacos with Cucumber Raita



**Yield:** Serves 4

**Prep Time:** 20 minutes

**Cook Time:** 8 hours

## **Ingredients:**

*for the short rib tacos:*

- 1 tablespoon chili powder
- 1 teaspoon cumin
- 1 teaspoon paprika
- 1 teaspoon turmeric
- 1 teaspoon garlic powder
- 2 pounds boneless beef short ribs
- 2 garlic cloves, minced
- 1 tablespoon fresh ginger, grated
- 1 yellow onion, sliced
- 4 cups beef stock
- 8 flour tortillas

grape tomatoes, halved, garnish  
salt and pepper to taste

*for the cucumber raita:*

2 cups Greek Yogurt  
1/2 cup grated cucumber  
1/2 cup cucumber, diced  
1 garlic clove, minced  
1/4 cup cilantro, chopped  
Squeeze of lemon juice  
1 teaspoon cumin  
Dash of paprika  
salt and pepper to taste

## **Directions:**

*for the short rib tacos:*

In a bowl, combine the first five ingredients with some salt & pepper. In a slow cooker, place sliced onions, garlic, and ginger at the bottom. Next, place the short ribs on top of the onions and sprinkle with the spiced mixture. Flip ribs and sprinkle the other side with the remaining spice mixture. Pour beef stock into the slow cooker and set the cooker to low setting for 8 hours.

Once cooked, remove short ribs to cool slightly. Take two forks and shred the short ribs. Next, place desired short rib meat inside a tortilla, dollop tops with cucumber raita, and garnish with tomatoes.

*for the cucumber raita:*

In a large bowl, combine all ingredients. Place in the refrigerator for at least 30 minutes to let the flavors combine.