



Birria Grilled Cheese Recipe for Tacos

The Best Kind of Kitchen Magic

I love a meal that does most of the work for you. This one fills your home with the best smell. It makes you feel cozy and happy all day long.

The slow cooker is my favorite kitchen helper. You just put everything in and walk away. Hours later, you have the most tender, flavorful beef. Isn't that amazing?

A Little Story About My Grandson

My grandson Leo used to turn his nose up at onions. He would pick

them out of everything. I decided to try them in this sandwich.

When he took his first bite, his eyes got wide. He loved it. He had no idea the sweet, cooked onions were in there. I still laugh at that. Sometimes, the best flavors are the ones we think we don't like.

Why This Sandwich is So Special

This is more than just a grilled cheese. The slow cooking makes the beef incredibly soft. It soaks up all the yummy sauce.

This matters because good food should make you feel good. Taking your time to cook shows you care. It turns a simple sandwich into a warm hug. What is your favorite comfort food that makes you feel cared for?

Let's Build Your Sandwich

Now for the fun part. Get your Texas toast ready. Pile on that juicy beef, the onions, and all that cheese. Don't be shy with the cilantro.

Fun fact: The cheese pull is the best part. A mix of queso fresco and mozzarella gives you the perfect stretch. Do you love a big, cheesy pull, or are you a neat eater?

A Little Tip From My Kitchen

That first sear on the beef is a secret step. It locks in so much flavor. It only takes a few extra minutes. But it makes a world of difference.

This matters because the little things often matter the most. A small extra step can make your meal wonderful. It is a good lesson for cooking and for life. What is a small cooking tip that made a big

difference for you?

Ingredients:

Ingredient	Amount	Notes
chuck roast	1 (approximately 3-4 pounds)	
red enchilada sauce	1 can (or 2 cups)	
Texas toast	8 slices	or other hearty bread
onion	1	sliced
queso fresco	1 cup	crumbled
mozzarella cheese	2 cups	shredded
fresh cilantro	1/4 cup	chopped



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My Birria Grilled Cheese Adventure

Oh, this recipe brings back such a happy memory. My grandson Leo invented it on a rainy Saturday. He loves birria tacos and grilled cheese sandwiches. So he decided to put them together. The smell in my kitchen was absolutely incredible.

See also [Spicy Cowboy Bacon Jalapeño Poppers](#)

Let me walk you through how we make it. It is easier than you think. The slow cooker does most of the work for you. You just have to be a little patient. Good things take time, you know.

- **Step 1:** First, let's get our beef ready. You can sear the chuck roast in a hot pan first. Just brown it on all sides to make it extra tasty. This step locks in all the wonderful juices. I still laugh at how Leo always jumps back from the sizzle.
- **Step 2:** Now, carefully place that roast into your slow cooker. Make sure it fits nicely in the bottom. This is where the magic starts to happen. It is like tucking the beef in for a long, cozy nap.
- **Step 3:** Next, pour the red enchilada sauce all over the top. Use your spoon to spread it around. You want every bit of that beef to be covered. Doesn't that color look beautiful already? It reminds me of a sunset.
- **Step 4:** Put the lid on and cook it on low for 10 hours. The waiting is the hardest part. Your whole house will smell amazing. The beef is done when it falls apart with a gentle poke. (My hard-learned tip: Don't peek too often! You let the heat out.)
- **Step 5:** Time to shred the beef! Take two forks and just pull it apart. It should be so tender and juicy. This is my favorite part because I always sneak a little taste. **What's your favorite part**

of cooking? Share below!

- **Step 6:** Let's build our sandwich. Grab two slices of that thick Texas toast. Pile on the beef, some onion, and both cheeses. Don't forget the fresh cilantro for a little pop of green. I think the more cheese, the better.
- **Step 7:** Finally, grill your sandwich in a buttered pan. Press it down gently. Cook until it's golden brown and the cheese is bubbly. You will hear that wonderful sizzle. It is the sound of happiness.

Cook Time: 10 hours

Total Time: 10 hours 20 minutes

Yield: 4 servings

Category: Dinner, Sandwich

Three Tasty Twists to Try

Once you master the basic recipe, you can get creative. Here are a few fun ideas we have tried in my kitchen. They are all simple but so delicious.

- **The Dipper:** Serve a small cup of the leftover cooking broth on the side. Dip your sandwich in it for the real birria experience. It is messy and wonderful.
- **The Spicy Kick:** Add some sliced jalapeños inside the sandwich. You could also use a spicy enchilada sauce. It will warm you right up from the inside out.
- **The Breakfast Swap:** Use a fried egg instead of the beef one morning. Keep the onions and cheese. It is a very happy way to start your day.

See also Reese's Peanut Butter Chocolate Cheesecake Bars

Which one would you try first? Comment below!

The Perfect Plate & Sip

Now, what to serve with your masterpiece? A simple side makes the meal complete. I love a crisp, cool salad with a lime vinaigrette. It cuts through the rich cheese perfectly. A cup of tomato soup is also a classic friend to any grilled cheese.

And what should we drink? For a grown-up treat, a cold Mexican lager is very refreshing. For a cozy family drink, I love homemade horchata. Its sweet cinnamon flavor is just right with the spicy beef. **Which would you choose tonight?**



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Keeping Your Birria Grilled Cheese Tasty for Later

Let's talk about storing this yummy sandwich. The shredded beef keeps beautifully. Just pop it in a sealed container in the fridge.

It will stay good for about four days. You can also freeze the beef for a month. I remember freezing my first batch for my grandson's visit. He was so happy for a quick, hot lunch.

Batch cooking the beef saves you so much time. It means a special meal is always close by. This matters because a good meal can turn a tough day around.

Reheat the beef in a pan with a little broth. This keeps it from drying out. It will taste just as good as the first day. **Have you ever tried storing it this way? Share below!**

Fixing Common Birria Grilled Cheese Hiccups

Sometimes, the beef can be a little tough. If this happens, it just needs more time. Let it cook until it falls apart with a fork.

I once took the beef out too early. We had to be patient and let it cook longer. Getting the texture right matters. It makes the whole sandwich feel cozy and perfect.

Your sandwich might get soggy if you are not careful. Press it down gently in the pan. Use a medium heat so the cheese melts slowly.

See also Natural DIY Scrub for Bathroom Cleaning

This gives the bread time to get golden and crisp. Controlling the heat builds your cooking confidence. You learn to trust your own two hands. **Which of these problems have you run into before?**

Your Birria Grilled Cheese Questions, Answered

Q: Can I make this gluten-free?

A: Yes! Just use your favorite gluten-free bread. It works just as well.

Q: Can I make the beef ahead?

A: Absolutely. The beef tastes even better the next day.

Q: What if I don't have queso fresco?

A: Try mild feta or just more mozzarella. *Fun fact: The first time I made this, I used what was in my fridge!*

Q: Can I make a smaller portion?

A: Of course. Just use a smaller roast and less sauce.

Q: Is searing the meat necessary?

A: It is not, but it adds a lovely, deep flavor. **Which tip will you try first?**

A Little Note From My Kitchen to Yours

I hope you love making this recipe. Food is best when shared with people we love. I would be so happy to see your creation.

It makes my day to see your kitchen adventures. Please show me your beautiful, cheesy sandwiches. **Have you tried this recipe? Tag us on**

Pinterest!

Happy cooking!

—Elowen Thorn.

You need to try !

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Cooking Method:[Slow Cooker Griddle](#)

Cuisine:[Mexican Fusion](#)



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Difficulty: **Beginner**



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Prep time: **15 minutes**

Cook time: **10 minutes**

Rest time:

Total time: **10 minutes**



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Servings: **4 servings**



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Calories: **850 kcal**

Best Season: Summer

Description

A delicious fusion of rich, slow-cooked birria beef and a classic grilled

cheese sandwich, creating the ultimate comfort food.

Ingredients

- 1 chuck roast (approximately 3-4 pounds)
- 1 can (or 2 cups) red enchilada sauce
- 8 slices Texas toast (or other hearty bread)
- 1 onion, sliced
- 1 cup queso fresco, crumbled
- 2 cups mozzarella cheese, shredded
- 1/4 cup fresh cilantro, chopped

Instructions

1. If desired, sear a chuck roast on all sides to enhance flavor.
2. Place the chuck roast into a slow cooker.
3. Pour red enchilada sauce over the beef, ensuring it is covered.
4. Cook on low in the slow cooker for 10 hours, until the beef is tender and easily shredded.
5. Remove the beef from the slow cooker and shred it using two forks.
6. Assemble the sandwich by placing shredded beef, sliced onions, crumbled queso fresco, shredded mozzarella cheese, and fresh cilantro between two slices of Texas toast.
7. Grill the sandwich on a griddle or in a pan until the bread is golden brown and the cheese has melted.
8. Serve immediately.

Notes

For a crispier sandwich, butter the outside of the bread before

grilling.

Keywords: Birria, Grilled Cheese, Tacos, Beef, Sandwich, Lunch