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Shredded Beef Byo Platter ••

The Shredded Beef Byo Platter is a delicious and hearty dish that is perfect for meat lovers. It features tender and flavorful shredded beef served on a platter with a variety of toppings and accompaniments. This dish is great for sharing with friends and family, and is sure to be a hit at any gathering.

Recipe Type: Standard

Prep Time: 30 mins

Cook Time: 120 mins

Total Time: 150 mins

Recipe Yield: 1000 grams

Number of Servings: 4

Serving Size: 250 g

Ingredients

1000 g	Beef
2 tsp	salt
1 tsp	pepper
1 tsp	garlic powder
1 tsp	onion powder

1 tsp	cumin
1 tsp	paprika
1 tsp	oregano
2 tbsp	lime juice
8 pieces	tortillas
200 g	lettuce
200 g	Tomatoes
200 g	Avocado
200 g	sour cream
200 g	salsa

Directions

Step 1

Preheating

Preheat the oven to 325°F.

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Seasoning

Season the beef with salt, pepper, garlic powder, onion powder, cumin, paprika, oregano, and lime juice.

Prep Time: 10 mins

Cook Time: 0 mins

Step 3

Roasting

Place the seasoned beef in a roasting pan and cover with foil.

Prep Time: 5 mins

Cook Time: 120 mins

Step 4

Shredding

Remove the foil and shred the beef using two forks.

Prep Time: 5 mins

Cook Time: 0 mins

Step 5

Heating

Warm the tortillas in the oven or on a stovetop.

Prep Time: 5 mins

Cook Time: 5 mins

Step 6

Assembling

Assemble the platter with shredded beef, lettuce, tomatoes, avocado, sour cream, and salsa.

Prep Time: 5 mins

Cook Time: 0 mins

Step 7

Serving

Serve the Shredded Beef Byo Platter with warm tortillas and enjoy!

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 300 kcal

Fat: 20 g

Protein: 30 g

Carbohydrates: 20 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	30 g	176.47%	176.47%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	20 g	36.36%	40%
Fibers	5 g	13.16%	20%
Sugars	2 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	5 g	N/A	N/A
Saturated Fat	10 g	45.45%	58.82%
Fat	20 g	71.43%	80%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Cholesterol	80 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	10 iu	1.11%	1.43%
Vitamin C	20 mg	22.22%	26.67%
Vitamin B6	15 mg	1153.85%	1153.85%
Vitamin B12	40 mcg	1666.67%	1666.67%
Vitamin E	10 mg	66.67%	66.67%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	500 mg	21.74%	21.74%
Calcium	15 mg	1.5%	1.5%
Iron	25 mg	312.5%	138.89%
Potassium	800 mg	23.53%	30.77%
Zinc	20 mg	181.82%	250%
Selenium	30 mcg	54.55%	54.55%

Recipe Attributes

Events

Barbecue Picnic Game Day

Cuisines

Italian French American

Nutritional Content

Low Calorie High Protein Low Fat Low Carb High Fiber Low Sodium
Sugar-Free High Vitamin C High Iron High Calcium

Kitchen Tools

Blender Slow Cooker

Course

Appetizers Side Dishes

Meal Type

Lunch Dinner Snack

Difficulty Level

Easy

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