

Watermelon & Short Rib Street Tacos

Tender shredded beef short ribs with a zingy watermelon salsa, wrapped in warm tortillas. A bright, bold fusion of rich and refreshing flavors.

Ingredients

For the Short Ribs:

- 2–3 lbs **beef short ribs**
- Salt & pepper
- 1 tsp cumin
- 1 tsp smoked paprika
- 1 tsp onion powder
- 1 tbsp oil (for searing)
- 1 cup **beef broth** or water
- Optional: ½ cup **orange juice** or Coca-Cola (for extra flavor)

For the Watermelon Salsa:

- 2 cups **diced seedless watermelon**
- ½ small **red onion**, finely chopped
- 1 small **jalapeño**, minced (optional)
- Juice of 1 **lime**
- ¼ cup **fresh cilantro**, chopped
- Salt to taste

For Serving:

- Small **corn or flour tortillas**
- Optional toppings: **cotija cheese, avocado, pickled onions, lime wedges**

Instructions

1. Cook the Ribs:

Slow Cooker / Instant Pot:

- Season short ribs with salt, pepper, cumin, paprika, and onion powder.
- Sear in a skillet until browned on all sides.
- Transfer to slow cooker with beef broth (and OJ or Coke if using).
- Cook on LOW 7–8 hours (or HIGH 4–5 hours), or pressure cook for 45–50 mins in Instant Pot.
- Shred the meat and remove excess fat.

2. Make the Watermelon Salsa:

- Toss watermelon, onion, jalapeño, lime juice, and cilantro in a bowl.
- Season lightly with salt. Chill until ready to serve.

3. Assemble the Tacos:

- Warm the tortillas.
- Add a scoop of shredded short rib.
- Top with fresh watermelon salsa.
- Finish with crumbled cheese, avocado, or pickled onions if desired.

Bonus: Spicy Watermelon Drizzle

Make a quick drizzle by blending:

- ½ cup watermelon chunks
- 1 tsp honey
- ½ tsp chili powder or hot sauce

Drizzle over tacos for an extra punch!