



recipe card

2026

NAME OF DISH

Pg 1 of 2

Snow Goose Asada Tacos

CATEGORY

Snow Goose

PREP TIME

15 mins

COOK TIME

8 Hours (Slow Cooker)

INGREDIENTS

Carné Asada Marinade

- $\frac{3}{4}$ cup orange juice
- $\frac{1}{2}$ cup lemon juice
- $\frac{1}{3}$ cup lime juice
- 1 bunch fresh cilantro, chopped
- $\frac{1}{2}$ cup soy sauce
- 4 cloves garlic, minced
- 1 Tbsp chili powder
- 1 Tbsp ground cumin
- 1 Tbsp ground paprika
- 1 Tbsp ground black pepper
- 1 tsp finely chopped chipotle pepper (can)
- 1 tsp dried oregano
- $\frac{1}{2}$ cup olive oil

INGREDIENTS CONT.

Chimichurri Sauce

- $\frac{1}{3}$ cup extra-virgin olive oil
- 2 Tbsp white wine vinegar
- 1 garlic clove, minced
- $\frac{1}{2}$ tsp sea salt
- $\frac{1}{4}$ tsp dried oregano
- $\frac{1}{4}$ tsp red pepper flakes
- $\frac{1}{4}$ tsp smoked paprika
- $\frac{1}{2}$ cup finely chopped fresh flat-leaf parsley

(from about 1 bunch, coarse stems removed)

For The Goose



- ~3 pounds snow goose meat

- 1 whole white onion, cut in half

Additional

- Street taco tortillas (for serving)

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directions cont.

• **Slow Cooker Goose:** Place snow goose meat & the halved white onion into a crockpot, cook on low 8hrs

At about **4 hours (halfway through cooking)**, add the carne asada marinade to the crockpot.

Continue cooking until the meat is very tender and easily shreds.

Remove the onion and shred the goose meat using two forks. Toss the shredded meat in the cooking juices for extra flavor.

• **Chimichurri:** In a small bowl, whisk together the olive oil, white wine vinegar, garlic, salt, oregano, red pepper flakes, and smoked paprika. Stir in the chopped parsley.

* Alternatively, combine all ingredients in a mortar and pestle or pulse a few times in a food processor.

Season to taste.

notes

Add optional toppings if desired (onions, cilantro, cotija, or a squeeze of lime).

Original Author: Trent Bona

Assemble Tacos



Warm street taco tortillas.

Fill with shredded snow goose asada.

Toppings

Top generously with chimichurri.

Enjoy!