Mexican Style Picadillo



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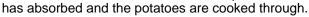
Serves 4 to 6

Prep Time: 20 minutes Cook Time: 30 minutes

Ingredients

- __1 lb of Ground Beef
- __Small Drizzle of Oil
- __1 Onion, diced
- __3 Cloves of Garlic, minced
- __1/2 of a Green Bell Pepper, diced
- __2 Russet Potatoes, peeled and diced
- __1/2 Jalapeno, halved but not chopped
- __1 tsp of Chili Powder
- __1/2 tsp of Cumin
- __1 tsp of Oregano
- __1 tsp of Granulated Garlic
- __1 cup of Tomato Sauce
- __2 cups of Beef Broth
- __Salt, to taste

- 1) In a skillet with high sides over medium heat, add the oil. Once hot, add the beef, break it up as much as possible, cook until mostly cooked through, add the onions, garlic and bell pepper along with a pinch of salt and cook about 5 to 6 minutes.
- 2) Stir in the spices, then add the tomato sauce, beef broth, potatoes and jalapeno, bring to a boil, reduce the heat to medium-low, partially cover with a lid and simmer about 25 minutes or until the liquid





3) Adjust the seasoning to taste and serve with some warm fresh tortillas.