

Mexican Style Picadillo



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Recipe by: Laura Vitale

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 has absorbed and the potatoes are cooked through.

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

