

Mexican Picadillo

INGREDIENTS

- 1 tablespoon olive oil
- 8 ounces yellow potatoes (3-4 small), diced
- 1 medium yellow onion, chopped
- 1 jalapeño pepper, chopped
- 1 serrano pepper, chopped (optional, for spicier)
- 2 cloves garlic, chopped
- 1 pound ground beef (can substitute with chicken, turkey, or pork)
- 2 large tomatoes, chopped, or 8 oz. tomato sauce
- 3/4 cup beef stock (or chicken or vegetable stock)
- 1 tablespoon paprika
- 1 tablespoon Mexican oregano
- 1 teaspoon cumin
- Salt and pepper to taste

DIRECTIONS

1. Heat olive oil in large pan over medium heat. Add diced potatoes, onion, and peppers. Cook for about 5 minutes until softened.
2. Add garlic and ground beef, breaking up beef with spoon. Cook for another 5 minutes until browned. Beef doesn't need to be fully cooked at this stage.
3. Stir in chopped tomatoes, beef stock, and seasonings. Bring to a boil, then reduce to a simmer.
4. Simmer for about 20 minutes, stirring occasionally, until potatoes are soft and flavors have blended.
5. Serve picadillo over cooked rice or with warm tortillas. Garnish with sliced peppers, chili flakes, lime juice, and your favorite hot sauce.