

# Picadillo

Here an El Burrito Mercado family favorito and every family has their own special touch to it. You can revise this recipe by adding olives, frozen carrots and peas. It is great filling in tacos, enchiladas, chile rellenos or tostadas!

## INGREDIENTS:

1 lb ground beef  
 1/3 cup white onion chopped  
 2 garlic cloves  
 1 serrano pepper  
 1 1/2 cup (8 oz) diced potato  
 1 lb (about 2 large) tomatoes diced  
 1 Knorr beef bouillon cube  
 1/3 cup chopped cilantro

## PREPARATION:

Heat oil in a large skillet; once oil is hot add the ground meat to cook.

Break up large lumps of meat using a wooden spoon to make sure all the little pieces are well cooked. Fry until brown, about 8 minutes.

Add the onion and garlic. Stir and cook for about 1 minute, just enough to allow the onion to get transparent, then add Serrano pepper plus diced potatoes. Stir and keep cooking until potatoes are slightly tender, but still firm. This will take about 5 more minutes since you will still keep cooking them when you add the tomatoes. Now, add the diced tomatoes and Knorr beef bouillon and stir again. The tomatoes will release their juices and the beef bouillon will dissolve, adding more flavor to the picadillo. Place a lid on your skillet and lower the heat. Keep cooking the picadillo until your potatoes are completely cooked and the tomatoes have formed a thick sauce.


Finally, season with salt and pepper and add the chopped cilantro.

RECIPE PROVIDED BY:

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