

Mexican Picadillo

When it's your turn to bring taco meat, and you're tired of seasoned ground beef, try this recipe. This is always a crowd favorite when it shows up at our family meals. It came from Aunt Ky, so, of course, there's jalapenos. As always adjust to your family's preferences.

Ingredients

1½ pounds ground beef
¾ cup onion, diced
3-4 jalapenos, diced
6 cloves garlic, minced
3 cups potato, peeled and diced
1 – 15-ounce can tomato sauce
2¼ cups beef broth
1½ teaspoons salt
½ teaspoon pepper
1½ teaspoons cumin
1½ teaspoons coriander
1½ bay leaves



Instructions

- ❖ Brown meat in a skillet over medium heat.
- ❖ Drain the grease and return to the skillet.
- ❖ Add onion, jalapenos, and garlic. Sauté until softened.
- ❖ Add potatoes.
- ❖ Stir in tomato sauce and beef broth.
- ❖ Add seasoning and stir to combine.
- ❖ Bring to a simmer, cover, and let it cook for 10 minutes or until the potatoes are soft and liquid is absorbed.


Nana's Kitchen
Made With Love and Purpose

"O taste and see that the LORD is good: blessed is the man that trusteth in him."
Psalm 34:8