



Mexican Carne Guisada con Carne Molida y Papas



Ingredients:

- 1 lb. Ground beef
- 2 Medium potatoes, peeled and diced
- 1 Green bell pepper, chopped
- 1 Red bell pepper, chopped
- 1 Medium onion, diced
- 2 Medium tomatoes, chopped
- 2 Garlic cloves, minced
- 1 Cup beef broth
- 2 TBLS tomato paste
- 1 tsp Cumin
- 1 tsp Chili powder
- Red pepper flakes (optional)
- 4 flour tortillas
- Salt and pepper to taste

Method:

1. In a large skillet, brown the ground beef over medium heat. Drain excess fat and set aside.
2. In the same skillet, add a splash of oil and sauté the onions, garlic, and bell peppers until softened and aromatic.
3. Add the ground beef back to the skillet along with the potatoes, tomatoes, tomato paste, cumin, chili powder, salt, and pepper. Stir everything together.
4. Pour in the beef broth, cover, and simmer on low heat for 20-25 minutes, stirring occasionally, until the potatoes are tender and the flavors meld beautifully.
5. While the stew is simmering, warm your tortillas on a dry skillet or directly over a flame for a slight char.
6. Serve your Carne Guisada in a bowl with a side of warm tortillas. Tear pieces of the tortilla to scoop up the flavorful stew.
7. **Pro Tip:** Garnish with fresh cilantro or a squeeze of lime for an extra zing!