



Picadillo Con Papa



Ingredients:

- 1 medium Russet potato or 2 white potatoes peeled and diced
- 1 pound ground chuck
- 1 tsp salt more to taste
- 1 tsp garlic powder
- 1 tsp cumin
- ½ tsp pepper
- 1 clove garlic minced
- 1 small white onion diced
- 2 large Roma tomatoes roughly chopped
- 1 to 2 Serrano chiles roughly chopped
- ¼ cup water pinch of salt and Mexican oregano

Method:

1. Preheat ⅓ to ¼ cup of olive oil in a nonstick pan to medium heat for a few minutes.
2. Add the diced potatoes and cook until browned and crispy in most spots.
3. I like to cover my potatoes while they cook. The steam created helps them cook a little faster from the inside. Transfer potatoes to a plate lined with paper towels to drain, set aside.
4. Add the ground beef to that same skillet and heat to medium/high.
5. Season beef with 1 tsp salt, 1 tsp garlic powder, 1 tsp cumin and ½ tsp pepper. Cook for 8 to 10 minutes until nicely browned.
6. Add the garlic and onion, continue cooking for 2 to 3 minutes.
7. Add tomatoes, Serranos, ¼-cup water, salt, and oregano to the blender and blend until smooth.
8. Pour tomato mixture into picadillo.
9. Let it come to a boil and taste for salt.
10. Fold in the potatoes and stir until well combined.
11. Taste for seasonings and continue cooking at a low simmer until sauce thickens and reduces, 7-10 minutes.