

BISTEC CON PAPA



ingredients

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|--------------------------|------------------------|
| 1 lb | tomatillo, remove husk |
| 2 lb | steak |
| 5 each | golden potato |
| ½ each | yellow onion |
| 3 each | garlic cloves, peeled |
| 1 bunch | cilantro |
| 2 tablespoon | extra virgin olive oil |
| 2 cups | water |
| salt and pepper to taste | |

directions

Peel and diced potatoes. To avoid them during brown, place in a bowl of water.

Cut steak into strips, 1 inch wide.

Roast tomatillo, onion, garlic, and serrano chile on a pan until it gets a little black on both top and bottom. When finished put in blender, add cilantro, salt, and water. Put aside.

On the stove top, stir fry the beef with salt and pepper until brown. Take potatoes out of the water and add them into the beef. Cook for approximately 5 minutes. Then add the tomatillo sauce. Taste to see if it needs more salt. Boil until the potatoes are fully cooked.

Serve with rice, queso fresco, and corn tortillas.

chef tips

For a lighter meal, substitute the rice for a salad.