

Mexican Picadillo

INGREDIENTS

- 1TBS grass-fed butter
- 1TBS oil
- 1lb grass-fed beef, ground
- 2C bone broth
- 2C [Strohauer Farms Yukon Gold potatoes](#), diced
- 1 sweet onion, diced
- 1 green pepper, diced
- 1 jalapeño, seeds discarded and diced (optional)
- 2 cloves garlic, chopped
- 1 14oz can fire roasted diced tomatoes
- 1/2tsp sea salt
- 1/4tsp black pepper
- 1tsp cumin
- 1tsp ground coriander
- 1 bay leaf
- 1tsp oregano

1. Heat butter and oil in a skillet over medium heat then add beef and begin to brown.
2. Once beef is partially browned, add potatoes, onions, peppers, and garlic and saute for a few minutes until onions are translucent.
3. Add in spices and mix until well combined.
4. Add broth and fire roasted diced tomatoes then simmer for 15-20 minutes until broth has cooked down slightly and the potatoes have softened.
5. Serve with tortillas or rice. Enjoy!