

Bistec Tacos

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Ingredients

- 3-5 Jalapenos – deveined and julienned (spicy) OR 2 Bell peppers – seeded and julienned (mild)
- 1 medium onion – sliced and the rings separated
- 2 T. Olive oil
- 1 T. Minced garlic
- 1 t. cumin
- 1 T. chili powder
- 1 t. paprika
- Salt and pepper to taste
- 1 can diced tomatoes (we like sweet onion tomatoes)
- 16 oz. thinly sliced leftover steak (beef and venison both work well)
- Flour tortillas

Directions

In a skillet (I prefer cast iron), over low to medium heat, sauté the peppers and onions in the olive oil – immediately adding the minced garlic, cumin, chili powder, paprika and salt and pepper.

Cook until the vegetables are tender.

Next, add the can of tomatoes and the thinly sliced meat and heat thoroughly.

Serve in a warm flour tortilla.