

# Super easy Picadillo

## Ingredients

- 1 lb ground beef
- 1 small onion
- 1 tsp minced garlic
- 1 large carrot
- 1 bell pepper (or any green vegetable you want, peas, green beans, etc)
- 2 small potatoes
- a handful of cilantro
- 2 tblsp of knorr chicken bouillon
- 12 oz can of V8 vegetable juice OR can of tomato sauce
- 1/4 cup water
- Salt and pepper to taste

Serves: 4-5 people  
prep time: 10 minutes  
cook time: 30 minutes

## Instructions

- 01** Prep all of your veggies. Wash, dry, and chop them up.
- 02** In some oil sauté the chopped onion and minced garlic until translucent and add in the ground meat. Season to taste.
- 03** Once meat is nearly done add in remaining vegetables and continue to cook for a few more minute.
- 04** Add in your tomoato sauce (or vegetable juice) , 1/4 cup of water, and your knorr and bring to a boil then cover and reduce heat to a simmer.
- 05** Once vegetables are fork tender you can serve over Mexican rice. Garnish with queso fresco and cilantro. And enjoy!