



Ingredients:

8 oz carne seca (dried beef)
1 onion, chopped
2 tomatoes, chopped
2 serrano peppers, chopped (or jalapeños)
2 tbsp oil
Eggs (optional)

Instructions:

Rehydrate the Carne Seca: If the carne seca is very dry, soak it in warm water for about 15-20 minutes to soften. Then, shred it.

Sauté Vegetables: Heat the oil in a skillet over medium heat. Add the onion and sauté until softened. Add the tomatoes and serrano peppers and cook until softened.

Add Carne Seca: Add the shredded carne seca to the skillet and cook until heated through.

Serve: Serve the machaca with tortillas or as a filling for burritos. Optionally, scramble eggs and mix them into the machaca.



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