



## Ingredients:

8 oz carne seca.  
4 potatoes, cubed.  
1 onion, chopped.  
2 tomatoes, chopped.  
2 serrano peppers, chopped.  
4 cups water or beef broth.  
2 cloves garlic, minced.  
1 tablespoon oil.  
Salt and pepper to taste.  
Cilantro for garnish.

## Instructions:

**Prepare Carne Seca:** If the carne seca is very dry, soak it in warm water for about 15 minutes, then shred it.

**Sauté Vegetables:** Heat the oil in a pot. Add the onion and sauté until softened. Add the garlic, tomatoes, and serrano peppers, and cook until softened.

**Add Liquids and Carne Seca:** Add the water or beef broth and the shredded carne seca.

**Bring to a boil, then reduce to a simmer.**

**Add Potatoes:** Add the cubed potatoes and simmer until tender, about 20 minutes.

**Season and Serve:** Season with salt and pepper to taste. Garnish with fresh cilantro and serve hot.



(214) 702-6828  
(214) 791-1370



4acesmeat



criods-preerg-criusch.  
yolasite.com