

Pico de Toro

June 4th, 2021

This recipe serves: 6

Prep Time: 00:15

Cook Time: 00:30

Pico de Gallo (meaning "rooster beak" or "rooster's peck") is a common vegetable blend that is frequently added to Latin o food. I have taken the original Pico de Gallo recipe, added chopped grilled beef, and named it "Pico de Toro" ("pico" al so means "lip" or "edge"). This is not a traditional Latino recipe, but it is great with tortilla chips or even as a filling for tac os.

Ingredients:

2 lbs. Chuck Roast or Ground Beef, diced
1 Tablespoon Olive Oil
1 Green Bell Pepper, diced
1 Red Bell Pepper, diced
1 Red Onion, diced
1 Roma Tomato, diced
2 Cloves Garlic, minced
1 Zucchini, diced
1/4 Portobello Mushroom, diced
1 Jalapeño Pepper (more or less to taste), seeds and pith removed, then diced
1 Ounce Cilantro, finely chopped
1/2 Cup Chicken Stock, Vegetable Stock, or Beef Stock
2 Scallions, chopped
8 Ounces Shredded Cheese
1 Tablespoon Lime Juice

Directions:

Heat a large pan over medium high heat. Add the oil. Add the meat and stir until grilled.

Preheat the oven to 350° Fahrenheit.

In a large Casserole Dish, mix all the Vegetables and the Beef.

Pour the Chicken Stock over the mixture.

Cover with Cheese.

Bake uncovered for 30 minutes.

Sprinkle with Lime Juice and serve with Tortilla Chips.