

**Ingredients (for four to six portions)**

1 ½ lb (680g)	beef meat, such as top sirloin
1	jalapeño pepper, or to taste; washed, stem removed and chopped
2 medium	tomatoes; washed and chopped
½	white onion; peeled and chopped
2 tbsp	oil
1 clove	garlic; peeled and chopped finely
1 tsp	ground cumin
1 tsp	salt, or to taste
½ cup	water



Any kind of beef meat will work, although for shorter cooking times, a boneless and tender cut is the best. Remove any visible excess fat, and then cut into cubes. Warm up oil in a large pan, preferably an iron skillet, over medium heat. Add cubed meat, and fry, turning once after two minutes. Create an opening in the centre of the skillet and add onions, cooking until translucent, then mix with the meat. Add jalapeño, garlic and cumin. Stir to incorporate, then add chopped tomatoes, and mix in. Continue cooking and stirring for another two to three minutes, then pour water into the pan.

Stir and bring back to boil, then reduce heat to a simmer. Season with salt, and cook uncovered, until the meat is tender and fully cooked, some of the water has evaporated, and all flavours have melded.



The flavour and texture of this beef *cortadillo* are very well balanced, with the veggies and aromatics complementing the tender meat. Serve with tortillas, either corn or wheat, to be rolled and used as a supplementary tool of the fork, to scoop up meat, veggies, and juices.