

Beef Strips with Veggies – *Tiras de res con verduritas*

Ingredients (for four portions)

- 1 lb (454 g) Beef steak, such as sirloin; cut into strips
- 1 white onion; peeled and sliced
- 2 potatoes; cooked, peeled and cubed
- 2 medium zucchini; washed, ends removed, halved lengthwise, and sliced
- 4 fresh peppers, mild, spicy, or a mix; washed, stems and seeds removed, and cut into strips
- 2 tbsp oil
- Salt and black pepper, to taste
- Worcestershire sauce, to taste

Warm up oil in a large frying pan over medium heat; add meat and cook, flipping to brown strips on both sides. Push meat to the edge of the pan, and add onions and peppers in the middle; continue cooking for a couple of minutes, then mix to incorporate ingredients in the pan. Add zucchini and cooked potatoes; stir to incorporate all ingredients, seasoning with salt and pepper, to taste. Cook for another two minutes, then finish with a splash of Worcestershire sauce. Serve hot, with bread or corn tortillas on the side:

