

Carne en Su Jugo

Yield: 6 min
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/mexican-carne-en-su-jugo-recipe>

Ingredients:

- olive oil
- 1 1/2 pounds flank steak or skirt, sliced into 2 inch chunks
- salt
- pepper
- garlic powder
- cumin
- Mexican oregano
- 1 1/2 pounds tomatillos poached
- 1/2 cup cilantro chopped, plus more for garnish
- 1/2 cup onion plus more for garnish
- 2 cloves garlic sliced
- 2 serrano peppers or jalapeño
- 2 bay leaves
- 4 cups water or chicken broth
- 2 cups pinto beans cooked
- 1/3 cup cilantro sliced radishes, lime, more sliced chile...
- avocado slices are also delicious
- corn tortillas Warm, a must!

Nutrition:

1. Calories: 320 calories
2. Carbohydrate: 22 grams
3. Cholesterol: 40 milligrams
4. Fat: 13 grams
5. Fiber: 5 grams
6. Protein: 28 grams
7. SaturatedFat: 4 grams
8. Sodium: 250 milligrams
9. Sugar: 5 grams

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