

# Carne Picada Con Chile- Chopped Beef In Red Chile

Yield: 6 min  
Total Time: 90 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-for-carne-picada-mexican>

## Ingredients:

- 12 dried chile pods, guajillo, california or new mexico stems and seeds removed
- avocado oil
- 1 medium white onion roughly chopped
- 6 cloves garlic roughly chopped
- 1 1/2 teaspoons cumin seeds
- 1 teaspoon Mexican oregano
- 1 teaspoon ground coriander
- 1/2 teaspoon fresh ground pepper plus more to season beef
- 1/2 teaspoon kosher salt plus more to season beef
- 1 tablespoon chile piquin dried, or 6 chile de arbol, with no stems for added heat, optional
- 4 cups beef broth warmed
- 1 cup water or broth
- 2 1/3 pounds beef chuck roast chopped, top round or sirloin

## Nutrition:

1. Calories: 470 calories
2. Carbohydrate: 5 grams
3. Cholesterol: 115 milligrams
4. Fat: 32 grams
5. Fiber: 2 grams
6. Protein: 36 grams
7. SaturatedFat: 12 grams
8. Sodium: 840 milligrams
9. Sugar: 1 grams

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